Gramma Pie

Pastry
1 ½ cups plain flour
125g butter
1/3 cup caster sugar
1 egg yolk
1 tblsn chilled water

Method
2. Turn pastry onto lightly floured surface, knead until just smooth. Shape into a disc. Wrap in baking paper and refrigerate for 30 minutes.
3. Place pan on baking tray. Line pastry base with baking paper and fill with baking beads or rice. Bake at 180 deg for 10 minutes. Remove weights and paper, and bake a further 5-10 minutes or until pastry golden.

Filling
1 kg gramma (peeled and cut into chunks)
2/3 cup sugar
1 tspn cinnamon
¼ tspn nutmeg
¼ tspn ground ginger
Juice of half lemon
20g butter
3 eggs

Method
1. Boil gramma in small amount of water until well cooked
2. Drain and let sit a few minutes in colander or press to rid as much moisture as possible
3. Mash with remaining ingredients
4. Spread onto unbaked pastry
5. Bake in moderate oven 45 minutes – 1 hour until pastry golden
6. Serve warm with ice cream and cream