



QUANDONG PIE

2 Cups Quandongs (dried preferable)
1 Litre Water
1 Cup Sugar
¼ Cup Arrowroot or Cornflour
250 grams Shortcrust Pastry

Simmer the quandongs, Sugar and water until a sauce then add the arrowroot with a small amount of water until the mixture is that of a paste, allow the mixture to cool. Pre-heat the oven to 190 degrees. Line a pie tin with pastry, and fill with the now cool Quandong mixture. Place a pastry top on with small breather holes, brush the surface with a mix of beaten egg and milk, sprinkle lightly with sugar and bake for 45 minutes. Serve hot with ice cream.