

# Green Paw Paw Pie

## Pawpaw Filling

### Ingredients:

3 Cups pawpaw (1 large or two medium green Pawpaw)  
2 Cups sugar  
3 Tbs lime juice (about 4 limes)  
1 1/2 tsp vanilla  
1 tsp cinnamon or nutmeg  
2 Tbs butter/margarine  
pinch salt

### Method:

Peel your pawpaw and remove the seeds. Cut up into chunks roughly 1 square inch. Place pawpaw in a pot. Cover with water, add salt, cover the pot, and boil until soft. When done, drain off the water and cool. Use a cooking spoon to mash and force the pawpaw through a strainer.

Squeeze the limes and add the juice. Be careful to not add any seeds. Stir in butter/margarine, vanilla, and cinnamon(or nutmeg). Add 1 1/2 cup of sugar, stir, and taste. Slowly add remaining sugar to your taste. I use the entire 2 cups because I like it very sweet. You may not. Mix well and set aside.

Next, we have to make the pie crust.

## Sweet Shortcrust Pastry Dough

### Ingredients:

225g plain flour  
1 tsp salt  
110g butter or margarine  
25g sugar  
pinch of salt  
water to bind

### Method:

Preheat your oven to 180C degrees. To make the pie dough first cube the butter then add this to the flour and then cut the butter into the flour with a knife. Add a pinch of salt and the sugar then using the tips of your fingers rub the ingredients together until the mixture comes to resemble the consistency of fine breadcrumbs. Make a hollow circle in the powdered mix and add to this approximately 2 tablespoons (30ml) of water. Gently mix the water into the dough until it comes together.

(Depending on the flour quality you may need to add a little more water or a bit more flour to reach the desired dough consistency). Knead the resultant dough until the consistency is smooth and neither too hard nor too soft. Roll this into a ball, cover with clingfilm and allow to rest in the refrigerator for about an hour before use. The dough can actually be made the day before you plan to use it and should keep in the fridge for up to three days if desired.