

# Wild Strawberry Pie

**Total Time:** 1 hour 30 minutes (plus chilling time)

## CRUST:

1 1/2 C graham cracker crumbs  
1/4 C sugar  
1/2 C melted butter

## WILD STRAWBERRY CUSTARD:

1 1/2 C heavy cream  
1/2 C milk  
1/4 C sugar  
4 egg yolks  
2 † Wild Strawberry tea, finely ground  
1/2 C FRESH STRAWBERRIES, PUREED

## Topping:

1 C fresh strawberries, sliced  
1/4 C sugar  
1 T lemon juice  
Whipped cream for serving

**PREPARE THE CRUST:** Preheat your oven to 350°F (175°C). In a bowl, mix graham cracker crumbs, sugar, and melted butter until well combined. Press the mixture into the bottom and sides of a pie pan. Bake for 10 minutes, then let it cool completely.

## Prepare the Wild Strawberry Custard:

**HEAT CREAM AND MILK:** In a saucepan, combine heavy cream, milk, and Wild Strawberry tea. Heat over medium heat until it just begins to simmer. Remove from heat and let steep for 10 minutes. Strain to remove tea leaves.

**MIX CUSTARD:** In a bowl, whisk together egg yolks and sugar until pale. Gradually add the warm cream mixture, whisking constantly. Return the mixture to the saucepan and cook over low heat, stirring constantly, until it thickens and coats the back of a spoon. Remove from heat and stir in strawberry puree. Let cool slightly.

**ASSEMBLE THE PIE:** Pour the Wild Strawberry custard into the cooled pie crust. Chill in the refrigerator for at least 2 hours, or until fully set.

**PREPARE THE TOPPING:** In a bowl, combine sliced strawberries, sugar, and lemon juice. Let sit for 10 minutes to macerate.

**SERVE:** Top the pie with the macerated strawberries and serve with whipped cream.