

## Wildbeer-Rhabarber Strudel for One (Mixed Berry Rhubarb Hand Pies)

### Ingredients

#### for the filling

2 8-inch stalks of rhubarb, cut to 1/2 inch pieces (about 1 cup)  
1/2 pint fresh or frozen raspberries\*  
1/2 pint fresh or frozen blackberries\*  
1 pint fresh or frozen blueberries\*  
1/4 cup sugar  
pinch of salt  
1 teaspoon corn starch mixed with 2 teaspoons water

#### for the strudel

1 box frozen puff pastry, both sheets, thawed according to the package  
1 large egg + 1 teaspoon milk, for the egg wash  
1/4 cup tablespoons coarse sugar, such as turbinado (optional)

### Directions

First, make your filling, as it will need to be completely cold before filling into your puff pastry. I do this a day or two ahead.

In a medium saucepan over medium heat, add the rhubarb and sauté until soft about 4-5 minutes, the berries sugar and salt. Continue to sauté until they have more or less turned to a liquidly filling, about 8 to 10 minutes and the filling is simmering lightly. Add the corn starch slurry, let come back to a boil and then remove from the heat. The mixture will thicken considerably as it cools. You want the filling to be thick, not runny. If it is still liquidly once it has cooled completely, you can put it back in the pan over medium heat and add another cornstarch slurry. Remember to cool completely before forming your pies.

Thaw both sheets of frozen puff pastry according to the package instructions. Preheat the oven to 400F with a rack in the center position. Combine the egg and milk in a small bowl, whisk together, and set aside.

On a well-floured surface, unfold one piece of puff pastry sheet. Using a floured rolling pin, roll the sheet into a 10-inch-wide by 12-inch-long rectangle. Using a sharp knife, cut into four equal-sized rectangles (these will serve as the bottom half of each pie). Repeat with the remaining piece of puff pastry and set aside. Set the bottom pastry rectangles on the parchment-lined sheet pan. Distribute the filling evenly into a thick, even layer onto the bottom half of each pastry rectangle, leaving a 1/2-inch border on all sides. Brush the borders lightly with the egg wash.

Using the rolling pin, roll the remaining rectangles so they are slightly larger in size than the bottom pastry rectangles. Place each piece on top of the filling, lining up the edges (avoid stretching the dough if possible). Crimp the borders of each pastry by pressing with a lightly floured fork to seal. Arrange the strudels on the sheet pan, spacing them evenly apart. Brush the top of each pasty with egg wash and cut a slit or two in the top pastry. Sprinkle lightly with the raw sugar, if using.

Bake the pies at 400F, rotating the pan halfway through, until the pies are deep golden brown in color, 25 to 30 minutes. Allow it to cool for a few minutes and serve hot from the oven. They can also be served at room temperature.

\* You can buy frozen mixed berries, which are fine to use there. You will need 3 cups in total