

Marionberry Compote Pocket Pie

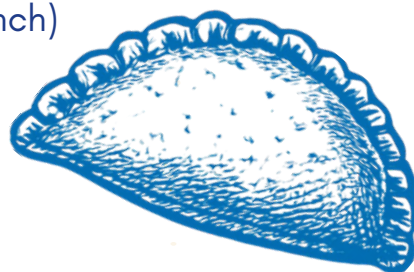


Preparation time: 20 min
Cooking time: 18 min
Yield: 8 pockets

Course 6 Pairing: 2024 Antecipação Red Blend

Ingredients:

- 8 diamond-shaped pastry dough cutouts (2.5-inch)
- 1 cup fresh or frozen blackberries
- 2 tbsp granulated sugar
- 1 tsp fresh lemon juice
- 1 tsp cornstarch mixed with 1 tbsp cold water
- 1 egg beaten with 1 tbsp water (egg wash) + coarse turbinado sugar
- 4 oz dark chocolate chips (60-70% cacao)
- 1 tsp refined coconut oil + flaky sea salt (Maldon)



Instructions:

1. Simmer blackberries, sugar, lemon juice, and cornstarch slurry in a small saucepan for 60 seconds until thick and glossy; chill completely in the fridge until firm.
2. Place 1 teaspoon of cold compote in the center of each diamond, fold into triangles, crimp edges tightly with a fork, brush with egg wash, and sprinkle with turbinado sugar.
3. Bake at 400°F (205°C) for 16-18 minutes until puffed and golden; cool completely on a wire rack.
4. Melt dark chocolate chips and coconut oil together until fluid, dip one half of each cooled pocket into the chocolate, and finish with a light pinch of flaky sea salt.

Tips:

Ensure the baked pockets are completely room temperature before dipping so the chocolate coating sets with a smooth, glossy snap instead of sliding off.

