

Cabernet Sauvignon Grape Pie

- 1200g fresh Cabernet Sauvignon grapes (available at select Italian markets, only at harvest time)
 - 200g white sugar
 - 115g instant Tapioca
 - 20mL lemon juice
 - Your favourite pie shell recipe
1. Place half the amount of fresh grapes in a sauce pan, add sugar and lemon juice, bring to a boil
 2. Reduce heat and stir in tapioca until a thick consistency is achieved (jam like)
 3. Remove from heat and strain out skins and pips (seeds)
 4. Place remaining fresh Cabernet grapes in pie shell, pour the strained grape mixture into pie until full
 5. Place pie top on and crimp edges
 6. In a preheated oven bake at 350° F, approximately 45 min. or until golden brown
 7. cool at room temperature and serve with fresh whipped cream or vanilla ice cream