



Apple pie

Recipe by V-ZUG Ltd.



Preparation	45 Mins
Resting time	1 Hrs
Cooking time	40 Mins
Piece	8
Appliance	Combair V2000 from 2021

This apple pie is a real highlight: extra deep with a really juicy apple filling. It smells and looks amazing and is a great attention grabber – a true delight for all apple lovers!

Pastry

- 250 g white flour
- 4 tbsp sugar
- ¼ tsp salt
- 125 g butter, cold, cut into cubes
- 1 egg, beaten

Filling

- 1 kg apples (e.g. Boskoop), peeled, quartered, cut into about 3 mm thick slices
- 60 g sugar
- 1 tsp cinnamon
- 1 egg
- 40 g sugar
- 3 tbsp cream
- 2 tbsp cornflour

Shaping and baking

- Some plain flour





1 egg, beaten

Pastry

Mix the flour, sugar and salt in a bowl. Add the cubes of butter, then quickly rub in by hand until the mixture resembles breadcrumbs. Add the egg and work into a pastry – do not knead. Cover the pastry and refrigerate for at least 30 minutes.

Filling

Put the apple in a bowl, add the sugar and cinnamon, mix together well, cover and allow to infuse for about 30 minutes. Strain off the juice from the marinated apple into a bowl, add the egg, sugar, cream and cornflour, mix well.

Shaping and baking

Preheat the cooking space to 170 °C using the PizzaPlus mode. On a lightly floured work surface, roll out $\frac{3}{4}$ of the pastry about 2 mm thick, place in the greased round baking tray and lightly press the pastry all the way around the rim of the pie dish. Prick the pastry base well with a fork, spread the apple evenly over the base and pour the filling over the top. On a lightly floured work surface, roll out the rest of the pastry about 3 mm thick and using a knife or a pastry wheel cut into about 1 cm wide strips. Place the strips on top of the filling in a lattice pattern, crimp the edges of the pie and brush with a little egg. Put the pie dish on a wire shelf in the preheated cooking space and bake for about 40 minutes. Take out the pie, allow to cool slightly, turn out of the pie dish and allow to cool down completely.

(Pre-)heat cooking space to 170 °C with PizzaPlus

Put the pastry in

PizzaPlus 170 °C for 40 Mins

Tips

Pears can be used in place of apples.

The pie can be served cold or lukewarm with vanilla ice cream, whipped cream or custard.

Accessories

Round pie dish about 22 cm in diameter and about 4 cm deep, greased

Wire shelf

