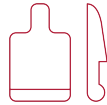




# Apple and Passionfruit Filo Pies



DIFFICULTY: EASY



PREPARATION TIME: 40  
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 6 PIES

## Ingredients

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5 Pink Lady apples, peeled cored and cut into 1 cm pieces

1/3 cup passionfruit pulp

40 g butter

1/3 cup castor sugar

1 tbsp plus 1 tsp custard powder

100g butter, melted

8 sheets filo pastry

3/4 cup almond meal

### For decoration

Slivered almonds

### For Serving

Ice-cream or cream

## Method

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Preheat the oven on CircoTherm® Intensive to 190°C.

In a medium saucepan combine the apple, passionfruit, butter, sugar and custard powder. Stir over an induction cooktop on setting 6 for 2-3 minutes until the sauce is thickened. Cover with a cartouche (a tight fitting circle of baking paper to fit in the saucepan over the apples) and then the saucepan lid, simmer on induction setting 5 or 6 for 10 minutes or until the apple is just tender. Cool.

Brush 1 sheet of pastry with melted butter then lightly sprinkle over some almond meal, repeat with 3 more sheets to make a stack of 4 sheets. Cut the pastry in half along the length to make 2 long strips, then cut each strip into 3 even pieces to make 6. Stack 2 of these pastry pieces together.. with the top piece at the opposite angle to create a star shape. Press into a greased 6 cup x Texas muffin pan. Continue with the 4 pieces to make another 2 pastry cases.

Repeat this whole process with the remaining pastry sheets, butter and almond meal to make another 3 pastry cases, 6 in total.

Spoon the apple mixture into each of the prepared pastry cases then gently pull the edges of the pastry toward the centre to cover the apple. Brush with butter and sprinkle with the slivered almonds.

Bake for 20-25 minutes or until golden and cooked through. Serve warm or cold with ice-cream or cream.

## Notes

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