



The Ultimate Apple Pie



DIFFICULTY: MEDIUM



PREPARATION TIME: 60
MINUTES



COOKING TIME: 65 MINUTES



SERVES: 12

Ingredients

Shortcrust Pastry

350 g flour
½ tsp salt
150 g butter
Approx. 75 ml water, ice-cold

Filling

1 organic lemon
750 g sour apples
4 dried apricots
1 small piece candied ginger
1 pinch cinnamon
50 g sugar

In Addition

1 egg for brushing
Butter for greasing

Method

1. Add the flour and salt to a mixing bowl. Cut the cold butter into small pieces and add to the flour. Knead with the dough hook of the hand mixer or the food processor on a low setting to produce a fine, crumble-like mixture. Pour the ice-cold water into the flour mixture and knead in briefly. Form the dough into a ball, press flat, wrap in foil and chill for approximately 30 minutes.
2. Wash the lemon in hot water and dry it. Grate the zest and place to one side. Peel and core the apples. Grate the apples roughly and drizzle with a little lemon juice.
3. Cut the apricots and ginger into very small chunks, add to the apples and mix with the cinnamon, sugar and grated lemon zest.
4. Grease a 27 cm diameter tart tin well. Roll out approximately two thirds of the pastry onto the flour-covered work surface, use this to line the tin and pull up at the edges. Prick the base several times with a fork and distribute the apple mixture evenly on top of it. Roll out the rest of the pastry, cut it into equally wide strips and place over the apples in a lattice pattern.
5. Whisk the egg with a fork and use it to brush the pastry lattice. If you have a full size oven bake on level 2, top/bottom heating, 200 °C for 60-65 minutes. If you have a compact oven bake on level 1, level 2, top/bottom heating, 200 °C for 60-65 minutes.

Notes
