



# Spicy Apple Pie

20'  
Hands on

30''  
Hands off

45'  
Cook Time

12  
Portion(s)

1  
Difficulty



## Method

For the pie dough

- Beat the butter and sugar in a mixer with the whisk attachment, until the mixture turns white and fluffy.
- In a separate bowl, lightly whisk 2 of the eggs.
- Add them to the mixer along with the salt.
- Separate the egg and the yolk from the 3<sup>rd</sup> egg. Add the yolk to the mixer and keep the egg white in a small bowl to use as egg wash a little later in the recipe.
- Add the vanilla and beat to combine.
- Remove mixer from stand and add the flour, semolina and baking powder.
- Begin mixing with a wooden spoon until the mixture starts to come together and becomes too hard to mix. Continue by kneading with your hands, until you have created a nice dough.
- Wrap dough in plastic wrap and refrigerate for 30 minutes to chill.

For the filling

- Preheat oven to 190\* C (374\* F) Fan.
- Peel the apples and **cut** them in to 1-2 cm cubes.
- Transfer to a **bow**l and add the cinnamon, cloves, icing sugar, ginger and freshly ground pepper. Mix.
- Place a **pan** over high heat and let it get very hot.
- Add the butter. As soon as it melts and takes on a very light brown color, add the apple mixture.
- Sauté for about 3-4 minutes, until they caramelize nicely.
- Add the cognac or brandy and let it evaporate.
- Add the lemon **zest** and lemon juice.
- Stir and remove from heat.
- Grease and flour a 26 cm pie pan with a removable bottom.
- When the dough is ready, divide it in half making one half a little larger than the other.
- Roll out each half in to a sheet larger than the pan (larger than 26cm).
- Gently press one of the sheets of dough on to the bottom and sides of the pan.
- Add the apple mixture and spread on the bottom of the shell.
- Add a generous amount of freshly ground pepper and some fresh thyme.
- If the dough is hanging over the edges of the pan, fold them over.
- Loosely cover with the second sheet of dough, and create a few folds so that it can allow the air to circulate.
- Brush the surface with the reserved egg white and sprinkle with some granulated sugar for a crunchy coating.
- Bake for 30-40 minutes on the highest rack in the oven so that it can become crunchy on the bottom also.
- When ready, remove from oven and allow to cool.
- Serve your spicy apple pie with **ice cream!**

## Tip

If you don't use the apples immediately after cutting them in to cubes, put them in a bowl with a generous amount of water and lemon juice to prevent them from turning brown.

## Ingredients

For the pie dough

- 320 g all-purpose flour
- 100 g semolina
- 3 teaspoon(s) baking powder
- 1 teaspoon(s) salt
- 200 g butter
- 3 eggs
- 2 vanilla pods
- 150 g granulated sugar

For the filling

- 1 1/2 kilo apples, red and green apples, cut in to 1-2 cm cubes
- 75 g butter
- 2 tablespoon(s) icing sugar
- 1 tablespoon(s) cinnamon
- 1/2 teaspoon(s) cloves
- pepper, freshly ground
- lemon zest, of 1 lemon
- 1 teaspoon(s) lemon juice
- 50 ml brandy
- 20 g ginger, grated
- 30 g granulated sugar, for sprinkling
- milk, some, for brushing
- ice cream, to serve

## Διατροφικός πίνακας

Nutrition information per portion

445 Calories (kcal)	19.0 Total Fat (g)	11.0 Saturated Fat (g)	59.0 Total Carbs (g)
22%	27%	55%	23%
31.0 Sugars (g)	6.5 Protein (g)	3.0 Fibre (g)	0.77 Sodium (g)
34%	13%	12%	13%