

Step 1. Pastry

Ingredients

- 340 gm Flour
- 225 gm Butter (chilled, cut into 1cm cubes)
- Pinch Salt
- 1/2 Cup Cold Water
- 1 Egg Yolk

Method

Sift the flour into a large mixing bowl, then add the butter cubes and salt. With clean cold hands, rub the butter into the flour until it resembles chunky breadcrumbs. Don't overwork, there should be plenty of visible pieces of butter.

Add the cold water and egg yolk to a small bowl and whisk lightly. Pour the egg mix into the flour and butter and combine until a dough forms. Again, don't overwork the pastry, just enough so that it comes together.

Cut the pastry in half, cover with cling wrap and rest in the fridge for 30 mins.

Step 2. Apple Pie

Ingredients

- 2kg Cooking Apples (peeled, quartered & seeded)
- 3/4 Cup Caster Sugar
- 1 Tbl Lemon Juice
- 1 Vanilla Bean (split & seeds scraped into a saucepan)
- 2 Tbl Flour
- 25gm Butter (small cubes)
- Pastry
- Extra Flour (for dusting bench)
- Milk (for constructing the pie)
- Egg Yolk (for brushing on pastry top)
- 2 Cups Whipped Cream

Method

Preheat oven to 160° and grease a 28cm pie tin.

Cut your apples into 2cm chunks, place in a large saucepan with caster sugar, lemon juice, vanilla bean, flour and butter. Heat through for 5 to 10 minutes until the fruit is slightly softened. Remove the vanilla bean, and cool your apple mixture.

For the pastry, dust your bench liberally with flour. Roll out both pieces of pastry until they are about 5mm thick. Cut out the pastry for the base making sure you leave a couple of centimetres overhang for crimping with the pie top. Push the pastry into the edges of your tin so it sits snugly and add apple mix.

Take a brush and coat the edge of the pastry base with a little milk. Cut the second piece of pastry slightly larger than the diameter of the pie shell. Place on top of the apples and carefully crimp the two edges together.

Make 4 small cuts in the centre of the pastry lid for steam vents. Brush the pie with beaten egg yolk and sprinkle with caster sugar.

Bake the pie for 40-50 minutes or until the pastry is golden and crisp, allow to cool slightly.

Slice the warm apple pie into thick wedges and serve with a dollop of whipped cream.

Cheers!

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