



GRID APPLE PIE

45 minutes | Makes 12 units

Ingredients:



Dough:

- 250 g wheat flour
- 120 g sugar
- 125 g margarine
- a small amount of cold water
- Breadcrumbs
- Margarine to grease the pan

Filling:

- 4/5 large pippin apples
- lemon juice
- cinnamon + sugar
- sultana raisins
- egg white to brush the pastry



Preparation:

- Start by mixing flour and sugar together. Then drizzle these ingredients with the melted margarine. Stir everything first with a wooden spoon and then use your own hands to mix until everything is well combined and forms a crumble.
- Pour in a small amount of cold water at this time. Enough to wet the batter and allow it to start sticking. Form a ball and place it to rest and chill in the fridge.
- While the dough rests, spread a removable bottom baking pan with margarine and then sprinkle with flour. About half an hour after the dough has rested in the fridge, separate 2/3 of the dough and line the bottom of the pan and sides. Sprinkle the bottom with breadcrumbs and prick the dough repeatedly with a fork so the dough can “breathe” while cooking.
- Then place a layer of the diced apples in the pastry shell (make sure they are not very big). The diced apples should previously be drizzled with lemon juice so as not to oxidize.
- Then pour in the sultana raisins and cinnamon mixed with sugar, which you shall prepare in advance in a small bowl. Repeat the operation two more times, i.e. adding a layer of apples, then the raisins and cinnamon with sugar, then repeat.
- Finally, roll the remaining 1/3 of the dough and use it to form a grid on top of the pie. Brush the strips of pastry on top with some of the egg white. Put the pie inside a hot oven (200° celsius) for about 10-15 minutes to begin, then continue to bake for an additional 35/40 minutes at a lower temperature (180° celsius). Serve cold with vanilla ice cream and or whipped cream.

