

# OPEN APPLE PIE CREAM



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**Preparation :** 20 min - **Resting :** 20 min - **Cooking :** 20 min - **Equipment :** -

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## **Ingredients :** 6

- 225 g plain flour - 110 g butter - 70 ml cold water - pinch of salt - 750 g cooking apples - 125 g soft brown or castor sugar - 1 level tsp cinnamon - 500 ml whipping cream

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1. Preheat the oven to 180°.
2. Cut fat into cubes and add to Patissier bowl with flour and salt. Process for about one minute or until the pastry forms a ball, As soon as the ball is formed switch off machine to prevent air being knocked out of the mix. Refrigerate for about 20 minutes before rolling.
3. Slice into midi bowl with 4mm disc. Peel and core apples, stand in cold water with lemon juice added to stop browning.
4. Roll the pastry and cover the bottom of a 20 cm tart tin. Arrange the apples on top of the pastry and sprinkle with cinnamon & sugar.
5. Cook at for 20-25 min.
6. Serve with cream, whipped in the Patissier, with the whisk attachment.

## **Chef's tip :**

For a closed pie: Preheat the oven to 180 deg . Cut pastry into two pieces, making one third and two thirds. Roll out the larger piece until slightly larger than an 18 cm pie dish. Line the pie dish with the pastry. Layer

the apples sprinkled with sugar and cinnamon, on top of the pastry. Roll out leftover pastry to size of dish and place on top of apples. Trim edges of the tin. Pierce top several times with a fork. Place in oven and bake for 20 min. Turn oven down to 160 deg and bake for a further 30 min.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■