

SALTED CARAMEL APPLE PIE

DESCRIPTION

Good old fashioned apple pie is a true seasonal treat that brings a smile to everyone's face. The salty and sweet caramel sauce is a slightly modern take on the traditional pie without being a bridge too far. Once you master this simple short crust pastry recipe the world is your oyster – or should we say the pie is nigh! For some new ideas try: Bourbon Pear Crumble, Apple and Blackberry with hazelnuts or Plum and Star Anise...

90
mins

serves
6

INGREDIENTS

For the Pastry:

175g Plain Flour
1/2 tsp Salt
1 tsp Sugar
120g Trewithen Dairy Cornish Butter
110ml Water
2 tbsp Cider Vinegar

For the Filling:

250g Granulated Sugar
50ml Water
100g Trewithen Dairy Cornish Butter
120g Trewithen Dairy Cornish Double Cream
2 Lemons
1kg Baking Apples
75g Cane Sugar
1/2 tsp Cinnamon
1/4 tsp Allspice
Pinch of Nutmeg
Pinch of Black Pepper
Pinch of Salt
1/2 tsp Cornish Sea Salt flakes to finish
Egg Wash

METHOD

To make your pie crust stir the flour, salt and sugar together in a big bowl. Add diced butter and place the pastry mixture into a food processor. Blitz for a few moments until the butter is mostly broken into pea-sized pieces and a bread crumb texture but don't over-blend. Combine the water and cider vinegar and sprinkle a few tablespoons at a time mixing and cutting it in until fully incorporated. Then form into a ball and shape into a flat disc. Wrap in cling film and leave in the fridge for at least an hour – preferable overnight.

For the filling make a caramel sauce with the water and granulated sugar by dissolving on a medium heat into a syrup. Then add the butter and bring to the boil. Cook until copper coloured and remove from the heat immediately adding the cream and stirring in well. Whisk together and leave to one side.

Prepare the apples by peeling, coring and slicing and dredging them in lemon juice for 10-20 minutes. Transfer to a bowl with the sugar, salt and spices and toss them in the mixture. Roll out your pie pastry shell into a greased 9-10" pie dish and layer the apples tightly with as little gaps as possible. Pour over your caramel sauce and sprinkle the top with sea salt flakes. Then finish with a pastry lattice as desired. Chill for 15 minutes whilst the oven preheats to 200°C. Egg wash the pastry and bake the pie for 20 minutes before lowering the temperature to 180°C for another 30 minutes. Allow to cool and serve warm.