



**TREWITHEN DAIRY**  
GLYNN VALLEY · CORNWALL

## APPLE PIE & CORNISH CLOTTED CREAM

### INGREDIENTS

- 500g Plain flour
- 1tsp Cinnamon
- 1tsp Nutmeg
- 125g Icing sugar
- 250g Trewithen Dairy Salted Butter, cold and cubed (plus extra to sauté the apples)
- 1 Large orange, zest and juice
- 1kg Apples, peeled, cored and sliced
- 2 tbsp Light soft brown sugar
- 1 Egg, beaten
- Trewithen Dairy Cornish Whole Milk, for glazing
- Trewithen Dairy Cornish Clotted Cream, to serve

### METHOD

1. Mix the flour, sifted icing sugar and spices in a bowl.
2. Add the orange zest and combine.
3. Rub in the butter with your fingertips, until the mixture resembles breadcrumbs. Be careful not to overwork the mixture or get it too warm.
4. Add the orange juice to bring the mixture together into a soft dough, adding a little cold water if you need more liquid. Shape the dough into a ball, wrap in greaseproof paper or a reusable wrap and then chill for one hour.
5. While the pastry chills, make the pie filling by melting a generous knob of butter in a wide, shallow pan and sauté the sliced apples with the brown sugar, over a medium heat for around 10 minutes, or until they start to soften.
6. Layer the apple slices in the pie dish, (around a pie funnel, if using).
7. Roll out the chilled pastry to about 1cm thick and lay over the pie dish. Trim the edge, allowing for a little shrinkage, and crimp the edge for a truly Cornish finish. If not using a pie funnel, make a small slit in the centre of the pie to allow steam to escape during cooking.
8. Mix the beaten egg with a splash of milk and brush over the top of the pie to glaze.
9. Cook at 200°C for 35-40 minutes, or until the crust is golden and crisp.
10. Serve in slices with generous helpings of Trewithen Dairy Cornish Clotted Cream.