



# Apple Pie

*Yields 1 Eggless portion*

A classic pie recipe which is everyone's favourite! crispy shell with sweet apple filling!



<b>Portions</b>	<b>Level</b>	<b>Costing</b>
1	Medium	Rs 70*



# Pie Dough

## Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	54 G
SALTED BUTTER	28 G
SALT	1/8 TSP + A PINCH
WATER	54 G
FULL CREAM MILK	13 G
CONDENSED MILK	7 G

### Equipment Used

SAUCEPAN

SPATULA

CLING WRAP

INDUCTION

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# Pie Dough

## *Method*

1. In a saucepan, take water, milk, salt and butter together. Turn on the heat and let it come to a boil.
2. Once the mixture starts boiling, lower the heat and gradually start adding the flour to form a dough. Make sure there are no lumps. Cook it for another 2 - 3 minutes.
3. Take the dough out in a bowl, then add in condensed milk and mix.
4. Cling wrap the dough and refrigerate it for 20 - 25 minutes.

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**Making Cost - Rs 20\***



# Apple Filling

## Ingredients and Equipments

INGREDIENTS	QUANTITY
APPLE (PEELED & CHOPPED)	150 G
SALTED BUTTER	20 G
CASTOR SUGAR	60 G
CINNAMON POWDER	1/4 TSP
BREADCRUMBS	30 G
RAISINS	20 G

### Equipment Used

INDUCTION

SAUCEPAN

SPATULA

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# Apple Filling

## *Method*

1. In a saucepan, take peeled and chopped apples, butter, sugar, cinnamon powder, and raisins together. Let it cook for about 5 - 7 minutes on medium heat.
2. Once you see the apples releasing the juices, cook for 2 - 3 minutes more, until the sugar melts completely.
3. Lastly add in the breadcrumbs (they'll absorb excess moisture from the filling), and cook for another 2 - 3 minutes.
4. Take out in a bowl, and keep aside for further use.

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**Making Cost - Rs 40\***

**Chef's note:** Do not overcook the filling as it will be cooked again during baking as well.



# Apple Pie Assembly & Bake

## Ingredients and Equipments

INGREDIENTS	QUANTITY
AMUL FRESH CREAM (FOR BRUSHING)	ACCORDINGLY

Equipment Used	Oven Temperatures
12 CM PIE TIN	OTG
PASTRY BRUSH	175C UPPER ROD + LOWER ROD + FAN
BUTTERPAPER	DECK OVEN
ROLLING PIN	175C UPPER ROD
KNIFE	175C LOWER ROD
	UNOX
	150C, FAN SPEED-1, HUMIDITY-0,

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# Apple Pie Assembly & Bake

## *Method*

1. Preheat the oven at 175°C (OTG mode: upper rod + lower rod + fan).
2. Take out the dough from the fridge and roll it between two butterpapers, to 4 mm thickness.
3. Line a 12 cm pie tin with the dough, pressing properly along the edges to get the design. Now trim off the excess dough using a knife.
4. Roll out the remaining dough to 3 - 4 mm thickness. Cut out nine strips of width 1 cm and length 12 - 13 cm.
5. Now dock the pie shell and then fill in the apple filling.
6. For the lattice (net) design on top, place 5 strips horizontally. Now place 4 strips vertically one by one and make a net design.
7. Lastly remove excess dough from the edges and brush the pie with fresh cream.
8. Bake at 175°C (OTG mode: upper rod + lower rod + fan) for around 30 - 35 minutes or until golden brown in colour.

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**Making Cost - Rs 10\***

**Chef's note:** We are brushing cream to get a shine after the pie bakes.