

SUGARLESS GLUTEN FREE APPLE AND PEAR PIE



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Chef: João Militão, Luís Ricardo

SERVES: 4

INGREDIENTS

Pastry: 370g gluten free muesli • 100g margarine

Filling: 6 Granny Smith apples • 6 Rocha pears • Ground cinnamon to taste

METHOD

Preheat the oven to 180°C • Grease the pie dish (22cm diameter with removable base) • Place the margarine and muesli in a blender • Once mixed, place into the dish, making a base about 1.5 cm deep • Peel the apples and pears and cut into cubes • Place in a covered pan and cook until soft • Add the cinnamon and remove from the heat • Pour the cooked fruit over the pie base • Decorate the top with slices of apple and pear • Sprinkle the pie with cinnamon • Place in the oven and bake till golden • Serve warm

TIP

Serve the warm pie with a scoop of vanilla ice cream and homemade berry jam, to harmonise the flavours and make it smoother.

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