

DUTCH APPLE PIE



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120
min



Medium

INGREDIENTS

- 300g sultanas
- 2 tbsp brandy (or cognac, rum)
- 2 eggs
- 500g self-raising flour
- 300g cubed ice-cold butter
- 175g brown sugar
- pinch of salt
- zest of ½ lemon
- 1.85kg tart apples
- juice of ½ lemon
- 75g brown sugar
- 2 tsp ground cinnamon
- 1 tsp 'speculaaskruiden' (spice blend)
- 1 tbsp corn flour

METHOD

Steep the sultanas in the brandy for at least an hour in a small bowl (or cook on high in the microwave for 2 minutes and allow to cool) • Preheat the oven to 175 °C • Whisk the eggs, adding most of it to the flour in a large mixing bowl (keeping about a tbsp of the egg behind to brush the pie with later) • Add the cubed butter, the first cup of brown sugar, salt and lemon zest • Knead the dough using a stand mixer with a dough attachment (or by hand) until the dough comes together into a ball • Set aside for 20 minutes • Meanwhile, peel and core the apples, cut them into bite-sized pieces and mix with the sultanas, lemon juice, the remaining 1/3 cup brown sugar, and spices • Sprinkle the corn flour over and mix well • Grease the pie tin and use 3/4 of the dough to cover the bottom and sides of the dish • Add the apple mixture to the pie dish and firmly press down • Use the rest of the dough to make the lattice topping, you'll need about 5 strips • Arrange three strips one way and two the other way, press to fix it to the sides, and then fold the dough back in towards the pie • It should not be hanging over the pie dish, otherwise it will stick • Brush the pastry with the egg wash and place in the oven to bake for approximately 1 hour • Allow the pie to cool in the springform and then carefully turn out • Serve Dutch Apple Pie with whipped cream, or vanilla or cinnamon ice-cream.