



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Pastries, Pies



#### FINISHED PRODUCT

Pie, Sweet Food, Sweet Good

## FRENCH APPLE CRUMBLE PIE

### OVERVIEW

21-032

### INGREDIENTS

#### Group Crust

Ingredient	KG	%
All Purpose Flour	0.350	100.00
Sugar	0.020	5.71
Salt	0.005	1.43
<b>BAKELS DAIRY BLEND</b>	0.200	57.14
Water (chilled)	0.120	34.29

**Total Weight:** 0.695

### Group Apple Filling

Ingredient	KG	%
<b><u>BAKELS LES FRUITS 50% APPLE</u></b>	0.400	-
Raisins (hydrated)	0.070	-
Nutmeg powder	0.003	-
Cinnamon powder	0.005	-
Allspice, ground	0.003	-
<b>Total Weight:</b>	<b>0.481</b>	

### Group Crumble

Ingredient	KG	%
All Purpose Flour	0.125	-
<b><u>BAKELS DAIRY BLEND</u></b>	0.065	-
Brown Sugar	0.095	-
Salt	0.005	-
Cinnamon powder	0.002	-
<b>Total Weight:</b>	<b>0.292</b>	

**Yield:** 2 x 10-inch pie

## METHOD

How to do it:

1. In a clean bowl, mix all apple filling ingredients together until well combined. Set aside.
2. In another bowl, mix all crumble ingredients together until well incorporated. Set aside.
3. In a separate, large mixing bowl, whisk together the flour, sugar, and salt until well combined.
4. Add the cold Dairy Blend and rub gently using fingers.
5. Slowly drizzle in one tablespoon of ice water at a time and gently mix it in until the dough starts to come together.
6. Wrap and chill the dough for 1 hour.
7. Flatten the dough to the desired thickness and place on a prepared pie plate.
8. Fill the plate with prepared apple filling and cover with generous amount of cinnamon crumble.
9. Brush the crust with egg wash and bake at 180oC for 40 to 50 minutes or until crust is golden brown.