



Miele

Apple crumble pie with vanilla crème anglaise

By Miele

1 hour

Preparation Time

1 hour 30 minutes

Cooking Time

8 serves

Serves

INGREDIENTS

Pastry

250 g plain flour
80 g caster sugar
125 g salted butter
1 egg
1 tbsp milk, cold

Filling

1 kg granny smith apples,
peeled
and cut into 1.5 cm chunks
(approximately 6 large
apples)
2 tbsp lemon juice
80 g caster sugar
2 tbsp custard powder

Crumble topping

120 g plain flour
70 g oats
70 g desiccated coconut
80 g brown sugar
100 g butter, softened
2 tbsp golden syrup

Vanilla crème anglaise

2 eggs
100 g caster sugar
1 tsp vanilla bean paste
350 ml cream
200 ml full cream milk

METHOD

Pastry

1. In a food processor, combine the flour, sugar and butter and pulse until the mixture forms a crumb.
2. Add the egg and continue to mix while adding enough milk to form the dough into a ball.
3. Transfer the dough onto a floured surface and lightly knead until smooth. Form into a flat disc and wrap in cling wrap. Refrigerate for 20 minutes to rest.

Apple filling

1. Peel and dice the apples and toss in the lemon juice to prevent browning. Set aside until the pastry has rested.

Crumble

1. Combine the dry ingredients for the crumble in a bowl. Rub in the butter until the mixture forms a large crumb.
2. Add the golden syrup and mix to combine.

Vanilla crème anglaise

1. Combine the eggs, sugar and vanilla bean paste in a bowl. Whisk in the cream and milk. Strain into sterilized jars and secure the lids. Place onto the wire rack and Steam at 80°C for 1 hour.

To assemble

1. Grease a 25cm tart tin and dust with flour. Preheat the oven on Intensive Bake at 160°C with a wire rack on shelf position 1.
2. Roll the pastry on a floured surface into a large disk 5mm thick. Line the tart tin with the pastry, pressing pastry into the corners and sides of the tin.
3. Combine the sugar and custard powder and mix into the apples until well combined.
4. Pour the apples into the pastry-lined tin. Top with the crumble mixture.
5. Place the tart on shelf position 1 and bake for 45-50 minutes.
6. Remove from the oven and allow to cool in the tin for 15 minutes before serving in warm bowls with vanilla crème anglaise.

Hints and tips

- The size of the cut apple will affect the texture of the cooked tart. For a softer texture, toss the apples in the sugar and custard powder and cook on induction setting 5 with the lid on for 6-8 minutes. Cool before assembling the tart.
- Crème anglaise can also be made on the induction cooktop if you don't have a steam oven. Strain the custard into a saucepan and heat on medium heat, induction setting 5. Stir continuously until the mixture thickens enough to coat the back of a spoon. This may take up to 10 minutes.

