

Apple & Apricot Pie

Welcome to a taste of pure comfort with our delightful Apple & Apricot Pie recipe. This classic dessert combines the natural sweetness of apples with the tangy allure of apricots, nestled in a golden crust, creating a symphony of flavours that will warm your heart with each delightful bite.

Sablé breton

85g butter
85g brown sugar
10g whole egg
2g baking powder
0.5 sodium bicarbonate
115g flour

METHOD. Soften the butter in a stand mixer. Add the brown sugar. Add the whole egg. Add the flour together with the baking powder and sodium bicarbonate. Store in the fridge overnight. Roll out to 6mm. Put in a round baking mould of 18cm. Bake for 18 min at 210°C.

Crème pâtissière

100g milk
10g whole egg
8g pudding powder
25g sugar

METHOD. Boil the milk together with the sugar. Mix the pudding powder with the whole egg. Pour the boiling milk onto the mixture. Stir well over a moderate heat until the mixture comes to the boil.

Notes



Apple and apricot filling

165g apple cubes
 10g sugar
 2g cold binding agent
 (quelli)
 65g apricot pieces
 10g water
 Pinch of cinnamon

METHOD. Mix the sugar and cold binding agent (quelli). Add the apricot pieces and water. Add the apple cubes. Pipe a spiral of crème pâtissière on the baked sablé Breton. Spread the filling on top. Add a pinch of cinnamon.

Marzipan paste

100g marzipan
 30g egg white

METHOD. Soften the marzipan in a stand mixer. Add the egg white and mix to a smooth paste. Pipe the paste on top of the apple and apricot filling. Bake for 15 min at 220°C

Notes
