

LEO TEATERO

Apple Pie

Ingredients

Imperial / Metric

Pie Dough:

2 ½ cups/850g all-purpose flour, plus more for dusting

1 tsp./5.5 g of salt

1 cup (2 sticks)/225g unsalted cold butter, cut into small pieces (place in freezer for 10 minutes)

⅓ cup/78g of ice cold water

2 tbsp./25g of sugar



Filling:

12 apples

1 tbsp./12g cinnamon

pinch of nutmeg

½ to ¾ cup/150g of sugar

¼ cup/50g of cornstarch

the juice of one lemon

1. Combine flour and salt in a food processor and pulse.



2. Add cold butter chopped into small pieces (keep in freezer until ready to use)



- Drop the butter into the machine, while pulsing until mixture resembles coarse crumbs with some larger pieces remaining.



- Butter, flour and salt mixture should look like this:



- Slowly drizzle $\frac{1}{3}$ cup ice water into mixture while the food processor is going.



- Pulse until dough is crumbly but holds together when squeezed, like this:



- Turn out dough onto a floured surface



8. Divide dough in half, then shape each half into a disk



9. Place each half disk in a small plastic baggie, push the dough around to reach all four corners of the baggie, forming a square or rectangle and then seal it. Refrigerate until firm, about 1 hour or up to 2 days.



10. Peel, core and slice apples into various sizes from $\frac{1}{4}$ to $\frac{1}{2}$ inch thick.



11. Pour the lemon juice over the apple mixture to prevent browning and give a fresh taste. Add cornstarch, sugar, cinnamon and nutmeg and mix well. Cover.



12. Roll one disk out and place in pie shell. Refrigerate it for 15 minutes. IF there is left over pie dough use your favourite cookie cutter to make designs to place on the finished pie. Then roll out the top crust and roll it onto your rolling pin.
13. Spoon the apples into the now cold bottom crust; carefully arrange them so they fit tightly together. Add 5 knobs of butter and place around the pie.

Take the top of your pastry and roll it out over the apples. With scissors cut the overflow of dough, fold the top crust under the bottom crust and tuck into pie shell. Crimp, as you like. I use the finger fold method. And usually place either maple leaves, stars or the fleur de lys, depending on the season.



For rolling Pie dough, the dough needs to soften for 10 minutes at room temperature. Once it is ready to roll, using your rolling pin always roll away from yourself and in only one direction. Turn the dough $\frac{1}{4}$ turn with every roll. Make sure your board and pin are dusted well.