

Apple pie from Normandy

Cuisine: **French**
Food category: **Desserts**



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Company: **Retigo**



Program steps

1

Hot air

100 %

Termination by time

00:10 hh:mm

180 °C

50 %

2

Take out the crust

Hot air

100 %

Termination by time

00:30 hh:mm

180 °C

50 %

Ingredients - number of portions - 8		
Name	Value	Unit
sweet crust dough	800	g
pink lady apples	1	kg
chicken eggs	3	pcs
powdered sugar	100	g
almonds	100	g
double cream	100	g
calvados	20	ml
almonds	30	g

Nutrition and allergens	
Allergens: 3, 8	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	692.6 kJ
Carbohydrate	81.5 g
Fat	35.4 g
Protein	14.3 g
Water	0 g

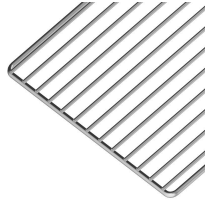
Directions

- Roll the dough into a cake tin and let it rest in the fridge.
- After removing from the refrigerator, bake on the hot air mode for about 10 minutes according to the program above.
- Beat eggs and sugar until foamy, add ground almonds, cream and Calvados.
- Neatly place the apple slices (peeled, cored) on the baked dough and cover with the egg mixture. Sprinkle the top with crushed almonds.
- Set the oven according to the above program and bake for 30 minutes
- Serve warm.

Recommended accessories



Vision Pan



Stainless wire shelving