



# Apple Pie with Pastry Cream and Spiced Compote

*Recipe by Bar Benno and Leonelli's Pastry Chef, Kara Blitz*

## Ingredients:

### Pie Dough

¼ cup almond flour  
\*1/3 cup butter, softened  
2/3 cup powdered sugar  
\*1 egg  
1/8 tsp vanilla extract  
2 pinches cinnamon  
½ cup cornstarch  
\*1 ¼ cup AP Flour  
\*1/8 cup spelt flour  
¼ tsp salt

### Pastry Cream

\*½ cup milk  
\*1/6 cup cream  
\*2 egg yolks

¼ cup sugar  
\*1 TBSP AP Flour  
1 TBSP cornstarch  
1/8 tsp vanilla extract  
zest of half a lemon

### Apple Compote

\*10 apples  
juice of half a lemon  
1 TBSP warming spices  
1 tsp vanilla extract  
2/3 cup sugar  
2 TBSP cornstarch  
salt

*\* Ingredients available seasonally at your neighborhood Greenmarket*

## Instructions:

### Pie Dough

1. Paddle Butter, Powdered Sugar for 5 min on low spees until light and aerated.
2. Break up Eggs with whisk and stream in while paddling, scrape the bottom of the bowl well.
3. Add all dry, mix just to combine. Wrap in plastic, rest 1 hour in fridge.
4. Roll out to 1/8<sup>th</sup> inch and line pie tin. Chill in fridge 1 hour or more. Blind bake and cool.

### Pastry Cream

1. Bring Milk, Cream, ¼ of the Sugar, Lemon Zest, Vanilla Extract to a boil.
2. In a bowl mix together Yolks, remaining Sugar, Ap flour and Cornstarch.
3. While whisking, stream hot dairy into Egg mixture to temper the eggs. Be sure to scrape the bottom of the bowl very well so everything is combined.
4. Add everything back to the pot. On medium high heat whisk vigorously. Occasionally, scrape sides and bottom of pot with rubber spatula while continuing to cook. Let the mixture come to a boil, and continue cooking for 3 minutes. Put Pastry Cream into an electric mixer and whisk until cool. Place in container with plastic wrap or wax paper directly on surface to prevent a skin from developing.



### Apple Compote

1. Peel and Core all apples. Dice remaining 5 Apples, set aside. Coat with Lemon juice and water to minimize oxidation.
2. Rough chop 5 apples find the weight and add 10% sugar; place in large sauce pot. Add water just to cover the bottom of the pot. Cook at medium-low heat until apples break down into a chunky apple sauce.
3. Mix 2 TBSP of sugar with the cornstarch, set aside. Mix Remaining Sugar, Warming Spices (Cinnamon, Mace, Clove, Nutmeg; But add whatever you like! Ginger, Cardamom, Anise, etc.), Vanilla Extract, Lemon Juice, Salt to pot and bring to a boil, stirring to prevent sticking.
4. Add Sugar+Cornstarch mixture and stir at a boil for two minutes. Turn off heat and add reserved apple dice immediately. The heat from the apple jam will soften the apple dice. Take out of pot and cool on ice bath. Can be refrigerated and enjoyed with oatmeal, yogurt, on toast for up to 1 week.

### Assembly

1. Fill tart shell 1/3 with pastry cream. Even out with offset spatula.
2. Fill with Apple compote up to the top.
3. Peel, core, and quarter 2-3 apples; thinly slice, toss in warming spice mix, sugar and lemon. Fan slices over top of pie. Sprinkle with Demerara sugar.
4. Cook in 350F oven for 20 minutes until Apples on top are tender.
5. Cool and enjoy!