

APPLE PIE WITH WINTER SPICES

Caterina Sara Vosti, Head Chef at "Restaurant Eden Roc" (Hotel Eden Roc)

INGREDIENTS

For the pastry

- 100g margarine
- 50g cane sugar
- 50g water
- 300g yellow polenta

For the apple compote

- 1 organic apple
- 50g cane sugar
- 1 star anise pod
- 3 juniper berries
- 3 cloves
- 2 cardamom pods
- 1 cinnamon stick
- 1 lemon
- 50g ground almonds

METHOD

Pastry

Mix all the ingredients and let the pastry rest for two hours. Then roll out the pastry with a rolling pin to about 3mm thick. Oil your chosen pie dish and line it with an appropriate amount of the pastry.

Apple compote

Cut the apple into small cubes, add the winter spices, sugar, water and lemon juice to a saucepan and cook for about 10 minutes. Remove the spices from the compote and add the almonds. Add one spoonful of the apple compote into your pastry-lined dish and top with a pastry lid made from the remaining pastry.

Bake the pie at 170°C in a convection oven for around 20 minutes or until done and serve with custard.

