

Apple pie from Normandy

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



Author: **Jaroslav Mikoška**

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

1. Roll the dough into a cake tin and let it rest in the fridge.

2. After removing from the refrigerator, bake on the hot air mode for about 10 minutes according to the program above.

3. Beat eggs and sugar until foamy, add ground almonds, cream and Calvados.

4. Neatly place the apple slices (peeled, cored) on the baked dough and cover with the egg mixture. Sprinkle the top with crushed almonds.

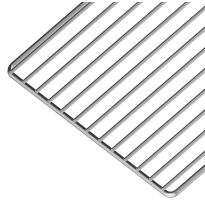
5. Set the oven according to the above program and bake for 30 minutes

6. Serve warm.

Recommended accessories



Vision Pan



Stainless wire shelving