

APPLE PIE WITH CRUMBLE

INGREDIENTS FOR 4 PERSONS

For the yeast dough:

650 gr flour

250 ml milk, lukewarm

75 gr butter

75 gr sugar

1 pinch of salt

1 pce of yeast (dry yeast)

2 eggs

For the crumble:

275 gr flour

175 gr butter

150 gr sugar

1 pinch of salt

1 egg yolk

1 pck. vanilla sugar

PREPARATION:

Knead the ingredients for the yeast dough with the dough hook for about 15 minute
.
Then let rise for about 40 minutes in a warm place.
In the meantime, prepare the crumble and peel the apples.
Knead the dough again, roll it out and place it on the well-greased tray.
Please use an enamelled tray!
Insert the apple wedges into the dough and press down firmly.
Now spread the crumble on the cake.
Tip: Season the crumble with cinnamon... delicious!

Step 1: Preheat combi steamer
Step 2: Combi steam, 150 °C and 10% humidity, for 35 min.