

APPLE PIE WITH CRUMBLE

With the kneading hook the ingredients for the yeast dough approx. 15 min. Knead. Then approx. 40 min. in a warm place. In the meantime prepare sprinkles and peel the apples. Knead the dough again, roll out and place on the well greased litter. Please use an enamelled sheet! Place the apple clefts in the dough and press well. Now spread the sprinkles on the cake. Tip: Sprinkle with cinnamon ... delicious!

INGREDIENTS FOR 4 PERSONS

For the yeast dough:

650gr flour

250ml milk, lukewarm

75gr butter

75gr sugar

1 pinch of salt

1 pce of yeast (dry yeast)

2 eggs

For the crumble:

275gr flour

175gr butter

150gr sugar

1 pinch of salt

1 egg yolk

1 pck. vanilla sugar

PREPARATION:

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