

**Miele**

# Dulce de leche apple pie

By Miele

**4 hours**

Preparation Time

**40 minutes**

Cooking Time

**8 Serves**

Serves



## INGREDIENTS

1 x 395 g tin condensed milk  
1.5 kg Granny smith apples peeled,  
cored and cut into eight pieces  
1 orange, zest and juice  
½ tsp cinnamon  
Pinch of ground clove

## Pastry

130 g unsalted butter, softened  
75 g (½ cup) caster sugar  
1 tsp vanilla bean paste  
1 egg  
40 ml (2 tbsp) milk  
90 g (¾ cup) cornflour  
260 g (1 ¾ cups) plain flour  
1 egg yolk  
40 ml (2 tbsp) cream  
2 tbsp raw sugar

## To serve

Whipped cream or vanilla ice-cream

## **METHOD**

### **Dulce de leche**

1. Place the sealed tin of condensed milk into a perforated steam container. Place in the steam oven and Steam at 100°C for 3 hours.
2. Remove from the steam oven and allow to cool for 20 minutes, or until safe to touch.
3. Place the apples, zest, juice, cinnamon and clove into an unperforated steam container.
4. Steam at 100°C for 3 minutes, or until slightly softened. Remove from the steam oven, cool slightly and strain off any excess liquid. Fold through the dulce de leche and set aside to cool.

### **Pastry**

1. Grease a 22 cm fluted loose bottom tart tin. Place the butter, caster sugar and vanilla in the bowl of a freestanding mixer with a paddle attachment and cream on medium speed until light and fluffy.
2. Add the egg and milk and gradually mix in the sifted flours, being careful not to overwork the pastry. Bring together into a ball, wrap in cling wrap and place in the fridge for 30 minutes.
3. Preheat the oven on Intensive bake at 180°C with a baking tray on shelf level 1.
4. On a floured bench, with a rolling pin, roll two-thirds of the pastry into a 30 cm circle and line the tart tin. Roll the remaining pastry into a 22 cm circle and set aside to use for the top of the pie.
5. Pour the apple and caramel filling into the tart tin and top with the remaining pastry. Crimp the top to the bottom layer to seal in the apple filling.
6. In a small bowl, mix the egg yolk and cream and use a pastry brush to glaze the top of the pastry. Sprinkle over the raw sugar and use a sharp knife to score the pastry several times to allow steam to release while cooking.
7. Place the pie into the oven and bake for 40 minutes, until golden brown. Allow to cool slightly in the tin.

### **To serve**

Remove the pie from the tin and place onto a serving plate. Serve slices of the pie with whipped cream or a scoop of vanilla ice cream.