



APPLE PIE serves 6

Obviously apple pie is one of the all-time classic desserts. My tip to you is to use both cooking and eating apples in the filling. The best apple pies I've ever made are from apples bought at farmers' markets where you can pick up lots of different varieties.

for the pastry

- 250g plain flour, plus extra for dusting
- 50g icing sugar
- sea salt
- 1 lemon
- 125g cold butter, plus extra for greasing
- 1 large egg, preferably free-range or organic
- a splash of milk

for the filling

- 1 large Bramley cooking apple
- 4 eating apples (try Cox's or Braeburn)
- 3 tablespoons Demerara or muscovado sugar
- ½ teaspoon ground ginger
- a handful of sultanas or raisins
- ½ a lemon

To make your pastry

Preheat the oven to 180°C/350°F/gas 4 • You can make your pastry like this (by hand), or pulse it in a food processor • From a height, sieve your flour into a large mixing bowl • Add the sugar, a pinch of salt, and finely grate over the zest of the lemon • Cut the butter into cubes, then add to the bowl • Use your fingertips to gently work the butter into the flour and sugar until the mixture resembles breadcrumbs • Crack the egg into the bowl with a tiny drop of milk and gently mix with your hands until the dough comes together • Wrap it in clingfilm and pop in the fridge to rest while you make the filling

To make your filling

Use a speed peeler to peel all of your apples • Cut the Bramley apple into sixths and the eating apples into eighths, get rid of the cores • Add all the apple pieces to a small pan with the muscovado sugar, ginger and sultanas or raisins • Finely grate over the zest of half a lemon, then squeeze in a little juice • Toss to mix then put the pan on a medium low heat • Simmer gently for 5 minutes or until the apples are just tender • Remove from the heat and allow to cool completely

To make and cook your pie

Dust a clean work surface and rolling pin with flour • Divide your pastry dough into two and roll out one half until ½cm thick • Carefully roll your pastry around the rolling pin, then unroll it carefully over a 20cm pie dish • Ease the pastry into the dish, making sure you push it into all the sides • Don't worry if it tears or breaks – just patch it up – it will look nice and rustic • Pack the apple mix tightly into the pie dish • Separate your remaining egg and beat the yolk with a splash of milk and brush over the pastry rim • Roll out the other piece of dough until ½cm thick • Carefully roll the pastry around the rolling pin, then unroll it over the top of the pie • Fold the excess pastry back in then pinch and crimp the edges together using your finger and thumb • Brush the top of the pie with more egg wash, then using a small sharp knife, make a couple of small incisions in the centre of the pie to let steam escape as it cooks • Bake in the hot oven for 40 to 45 minutes until golden and firm to the touch • Serve with good-quality custard or ice cream



