

BRAMLEY APPLE PIES



INGREDIENTS

- 4 bramley **apples**
- 2 tsp **brown sugar**
- 1 tsp **cinnamon** powder
- Lemon zest
- 500g puff **pastry**
- 1 egg
- Whipped cream, ice cream or crème anglaise (*to serve with*)

Cooking Time : 25 minutes

Serves : 8 persons

PREPARATION METHOD

1. **Cook your homemade apple sauce** using the bramley apples and the brown sugar. Add the cinnamon and lemon zest, stir everything well to combine and set aside in the fridge. Make sure it is completely cool before using.
2. **Prepare your pastry** as seen earlier (*quiche lorraine*). Roll it out really nice and cut out eight thin 10 cm x 20 cm rectangles. Arrange them on a baking sheet prepared with flour and butter so that the pastry does not stick.
3. **Using up all your apple sauce**, put a couple of big dollops on one half of each rectangle of pastry. Then fold the other half of the pastry over the apple sauce and use your fingers to press the edges down to seal. Press in nice and tight to the apple so everything is nice and cosy.
4. **Put them in the freezer for 10 minutes** or the fridge for 20 minutes to firm up. Then preheat the oven 200° C.
5. Once firm, remove from the freezer, **crack the egg into a mug**, whisk it lightly, and brush the pastry rectangles.
6. **Mark the top of the pastries** with a sharp knife with which ever pattern you like. You can also spare some pastry during the preparation and make a grid (*see picture*).
7. **Put them in the oven for about 25 minutes**. Once well cooked, the pastry should be crisp and golden brown. I really love to eat these while they are nice and warm, but they are very tasty served cool too. If warm, better serve with whipped cream, vanilla ice cream or crème anglaise.