



Pink Lady® Apple Pie with Caramel sauce

Serves 8



Created by:
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Ingredients:

- ♡ 1 roll short crust pastry, defrosted and rolled out thinly
- ♡ 5–6 Pink Lady apples, cored, thinly sliced
- ♡ 5ml (1 tsp) ground cinnamon
- ♡ 60ml (¼ cup) honey
- ♡ 30ml (2 tbsp) pistachios, chopped
- ♡ 1 sheet puff pastry, defrosted, cut into strips
- ♡ 1 egg, beaten
- ♡ Whipped cream or ice cream, for serving

Caramel sauce:

- ♡ 1 tin (360g) Caramel Treat
- ♡ ½ cup (125ml) cream
- ♡ 1 tsp (5ml) sea salt flakes

Method:

1. Preheat the oven to 180°C.
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3. Line a greased, loose-bottomed, fluted tart tin with the short crust pastry and blind bake for 15 minutes until cooked through and lightly golden.
4. Once cooled, arrange the sliced apples in a fan in the bottom of the baked tart case.
5. Sprinkle with cinnamon, drizzle with honey and scatter over the chopped pistachios.
6. Arrange 5 puff pastry strips vertically over the pie. Form the lattice by arranging 5 puff pastry strips horizontally over and under the vertical strips.
7. Brush lightly with beaten egg.
8. Bake for 15 – 20 minutes until puff pastry is cooked and golden.
9. To make the sauce, heat Caramel Treat over a low heat until smooth, stirring constantly.
10. Add cream 1 Tbsp (15ml) at a time whilst whisking.
11. Add salt once smooth and runny (add more liquid if desired) and stir to combine.
12. Serve slices of apple pie drizzled with caramel sauce.