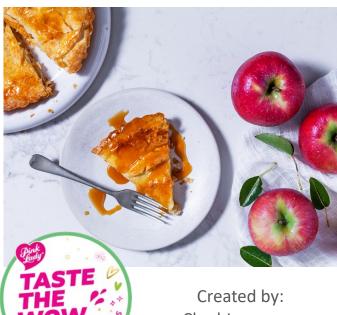


Pink Lady @ Apple Pie with Caramel sauce

Serves 8



Chad January

Ingredients:

- 1 roll short crust pastry, defrosted and rolled out thinly
- ♥ 5–6 Pink Lady apples, cored, thinly sliced
- 5ml (1 tsp) ground cinnamon
- Coml (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

- 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.

Caramel sauce:

[™] ½ cup (125ml) cream 1 tsp (5ml) sea salt flakes

1 tin (360g) Caramel Treat

- 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.





