

# Spiced Pear and Apple Pie

## EQUIPMENT

24cm x 4cm Solid Round Cake Tin, Rolling Pin, Baking Paper, Pastry Weights, Scales, Coarse Grater, Large Frypan, Large and Small Mixing Bowls, Pastry Brush, Pasta Roller Cutter

## INGREDIENTS

### For the pastry:

275gm Plain Flour, 175gm "00" Flour, 20gm Caster Sugar, 3gm Baking Powder, 5gm Salt, 200gm Cold Diced Butter, 75gm Cold Lard, 50gm Cold Water, 20gm Cold White Vinegar.

### For the filling:

8 x Grated Medium Ripe Green Pears, 8 Finely Diced Granny Smith Apples, 130gm Caster Sugar, 1 Teaspoon Ground Cinnamon, 1 Teaspoon Ground Ginger, ¼ Teaspoon Ground Mace, 5gm Vanilla Bean Paste, 20gm Cornflour, Juice of 2 Lemons, 2 Egg Whites, Extra Caster Sugar for Dusting.

## METHOD

### For the pastry:

In a large mixing bowl place flours, baking powder, sugar, salt, butter and lard. Work the butter and lard into the flour using your fingers until it resembles coarse breadcrumbs.

Add the water and vinegar to the mixture and work into the dough, tip the dough out onto the bench and work it until it just begins to come together.

Do not over knead the dough. If some small pea sized pieces of butter still exist it does not matter. Once the dough comes together, separate it into two pieces and flatten them out, cover with cling film and place into the fridge to rest for 30 minutes.

Once rested roll out one piece of dough into a large circle about 2cm thick and 5-7cm larger than your tin. Use a plate to cut a circle out of the dough and place it on a large board to rest again.

With the other piece of dough roll it into a large rectangle approx. 2cm thick and cut 12 x 3-4cm strips, place on a large board to rest also.

Butter and flour the cake tin and line the tin with the large circle of dough, working it carefully into the sides, preheat your oven to combi mode 180°C (25% Steam). Line the pastry with a sheet of baking paper and pour in pastry weights. Bake in the oven for 30 minutes until golden brown.

Once baked remove and set aside to cool

### For the filling:

Place a large frypan on the stovetop over medium low heat, and tip in the grated pear, cook the pear for 20-30 minutes until all the moisture is cooked out and it resembles a puree. About halfway through the cooking add the vanilla and a pinch of salt.

Once the pear is cooked add the diced apple and cook for a further 15-20 minutes until the apple is soft but not falling apart.

Once cooked remove from the heat and mix in the spices, sugar and cornflour and set aside to cool completely.

## CONT'D

### **To assemble:**

Scoop the pear and apple mix into the baked tart shell and press it down with the back of a spoon and smooth out the surface. Lay 6 of the cut pastry strips over the tart evenly distanced apart. Fold back every second strip and place a single strip across at a 90 degree angle to begin forming the lattice. Return the folded strips back to the original position and repeat with the second alternate strips to the first set.

Repeat these steps for the remaining 4 strips.

Briefly whisk two egg whites and brush over the lattice then sprinkle over extra caster sugar. Place the tart in the oven 180°C Combi Mode (25% Steam) for 30-35 minutes until golden brown on top.

Once cooked remove and let cool.

### **HINTS & TIPS**

Don't be tempted to cut the pie until it has cooled, this will ensure the cornflour has had enough time to work it's magic and hold the pear mixture together giving you perfect slices.

When preparing the pear and apple have two large bowls of water and lemon juice set aside and add the grated pears and apples to the acidulated water to prevent them from browning.

The pastry used in this recipe can be used for both sweet and savoury pies or tarts, omit the sugar for savoury.