

Apple Rose Pie



Serving: 6-8



Cooking Time: 1 hr 15 mins



Level: Easy



INGREDIENTS

For the dough:

9 tablespoons butter, softened
1.2 cups powdered sugar
1 egg
1 teaspoon vanilla
1 teaspoon orange zest
1 cup finely ground almonds
1 1/4 cups flour

For filling:

1 1/2 cups whole milk
1/2 cup white wine (I used a Sauvignon Blanc, but a sweeter wine like a Muscato might be interesting!)
3 egg yolks
1 teaspoon vanilla
1 teaspoon orange zest
1/2 cup sugar
4 tablespoons flour
5-6 crisp red apples (like Gala, Braeburn or Fuji)

PREPARATION

1. Preheat oven to 350°F. Grease and flour a pie pan.

For the dough:

1. In the bowl of a mixer, cream butter and sugar.
2. Add vanilla extract and orange zest. Then, add the egg and almond meal.
3. Add the flour and mix until it all comes together.
4. Transfer the dough to the pie pan and spread it around covering the base and sides of the pan.
5. Chill in the refrigerator while you prepare the filling.

For the filling:

1. Combine the flour, sugar, vanilla and orange zest. Mix and add the eggs and a splash of the milk.
2. Once it has the consistency of a paste, add the remaining milk and wine.
3. Transfer to a saucepan; bring it to a boil. Transfer to a bowl and cover the surface of the cream with clear plastic wrap then set aside to cool.
4. Meanwhile, Begin peeling your apples in a circular spiral -try to get them as thick as possible-, continuing all the way toward the core.
5. Wrap the apple strips into a rosebud by curling them around your finger.
6. Bake the pie until the dough is baked and the apples are a little bit golden (1 hour to 1 1/4 hour).
7. Serve at room temperature.