

PUMPKIN/APPLE/PECAN PIE by Culinary Delights of Chef Mia De Ala

APPLE PIE FILLING:

5 apples (peeled and cored, cut into 8pc, gala and granny)

40 g brown sugar

40g white sugar

2g cinnamon

1g nutmeg

1 tsp vanilla

Lemon zest, orange zest

Preheat oven at 425F

Toss all ingredient in a bowl. Make sure everything is well coated

Place on a tray on a single layer

Place in oven and bake until tender (poke apple with knife, if goes through easily then it is done)

PIE DOUGH

140g all purpose flour

7g sugar

45 g cold butter cubed

45g cold shortening cubed

75g cold water

4g vinegar

Mix fat and flour together until you get peas sized pieces

Add liquid and mix until just incorporated. Do not overmix

Once dough comes together then flatten into round disc shape and refrigerate for at least 1 hour

When ready, take out dough and roll out. Line 10" tart pan.

Crimp the rim of pie shell as desired finish. Then refrigerate again for another 1 hour.

Then take out. Place parchment in shell and blind bake shell for @15-20min or slightly browned on the

rim.

Take out parchment and blind baking beans.

Cook for another 15-20 min or until browned and completely cooked

PUMPKIN PIE FILLING

pumpkin puree	190G
pastry flour	8G
cinnamon	2G
nutmeg	1G
ginger	3G
salt	1G
vanilla	2G
brown sugar	75G
Eggs (add only when ready to bake)	75G
corn syrup	15G
milk (does not sit well with other ingredients)	150G

Mix all ingredients together.

Assembly: line outer rim of pie with cooked apples. Pour pumpkin filling in the centre of pie. Bake in oven for @25-40min. until center of pie shakes like jello

PECAN

1 egg white

50g maple syrup

1/2tsp ground cinnamon

½ tsp nutmeg

100g sugar

2 cups pecans

Mix pecans with egg white, making sure that all nuts are well coated

Then add dried ingredients

Bake in a 400F oven until golden brown

Then once pie is cooled place pecan around the rim

Then dust with icing sugar