



Dessert by: **Monish Shah**

Dessert Recipe: **Apple Pie**

You can refrigerate this pie for 3 to 4 days. When you serve it later, it'll be better if you reheat it in the oven and not the microwave so the pie will retain its crunch.

Ingredients

For the Pie Crust:

2 cups all-purpose flour (maida)
1 cup vegan margarine, chilled and diced
¼ cup caster sugar
1 tsp vanilla essence
2½ Tbsp soy/almond milk

For the Apple Filling:

⅔ cup vegan margarine
500 g diced apples
½–1 Tbsp water
½–1 Tbsp soy/almond milk
1 tsp cinnamon powder
½ tsp nutmeg powder
150–200 g castor sugar
25–30 raisins, soaked in water for an hour
1 Tbsp lemon/lime juice
1½ Tbsp corn flour

To Garnish:

1–1½ Tbsp soy/almond milk
1½–2 Tbsp apricot jam, slightly warmed

1½ Tbsp almond flakes

Instructions

- To the flour, add the pieces/cubes of the cold margarine and using only your fingertips, break up the margarine till you get a loose crumbly mix.
- Add the sugar and mix as lightly as possible.
- Mix the vanilla essence with the soy or almond milk.
- Add the soy or almond milk to the flour mixture and again mix using your fingertips.
- Roll it into a ball and cover it with cling wrap or with a bowl and place it in the fridge for 15 to 30 minutes.
- Take the dough out of the fridge and roll it a bit to make it soft.
- Divide into 2. Reserve one part for the top part of the pie, and put it back in the fridge again, wrapping it in the cling film.
- Dust the rolling surface with flour.
- Keep dusting with flour and roll the dough evenly in all directions till you have a circle large enough to cover the pie dish, including the sides of the pie dish (not just the base), and a little extra on the sides.
- Roll the flattened dough onto the rolling pin, from outside in, and transfer onto the pie dish.
- Press the dough on the bottom of the pie dish, and tucking it in towards the centre, over the sides of the dish. Then press the dough on the sides of the pie dish and cover it completely.
- Trim around the edges keeping the knife horizontal to the ground. Trim all excess dough.
- Cut out a large piece of baking paper, enough to cover the pie dish and a little extra, too, hanging on the sides and fill this with baking beans almost to the brim.
- In a preheated oven, bake the pie base at 175 degrees C for 25 to 30 minutes. For the last 5 to 10 minutes, cook the pie base without the beans. After cooking, the pie base will be darker on the outside and lighter and whiter on the inside. Let cool.
- While the pie shell is baking, in a saucepan, add the margarine, apples, water and milk and cook slowly on a medium heat.
- After 2 to 3 minutes, add the cinnamon, nutmeg and sugar.
- Let cook for 2 to 3 minutes and then add the soaked raisins and lemon juice.
- Let cook for 2 to 3 minutes. Add the corn flour.
- Cook the mixture till the apples are soft but still have a bite to them, as they will soften some more when cooked inside the pie/tart shell.
- Let the apple mix cool down just a little.
- Fill the tart shell with the apple mixture and spread it evenly. It is OK if the mixture height exceeds that of the tart shell by a little.
- Remove the other half of the dough from the refrigerator and warm it a little with your hands to soften it. Roll the dough out to a size slightly bigger than the size pie. Roll it to a thickness of 4 to 5 mm. You may want to have a flat top or make a criss-cross weaving/lattice pattern, which looks prettier. For that, cut long strips in the rolled out dough, about 1 cm in width.
- Apply soy/almond milk around the edge of the tart shell.

- If you are going for a flat covering, cover the pie with the rolled out dough and press slightly on the edges, ensuring that it sticks to the sides of the tart shell. Trim the excess. These pieces can be used if there is a shortage of strips. Cut vents in the top to enable the heat and air from the pie filling to escape while it is being cooked. If you are going for the lattice pattern, take the longest strip and lay it across the centre of the pie. Take the other longest strip, and lay it perpendicular to the first one. Then take the longer strips, and lay them parallel to either of the earlier strips placed, leaving some gap between two strips placed parallel to each other. Every alternate strip should go over every second strip, and under the others. Work from the centre of the pie, outwards. Press the strips around the edges, ensuring that they stick to the sides of the tart shell. Trim the excess. These can be used if there is a shortage of strips.
- Apply milk on the top surface for a nice glaze after cooking.
- Bake in the oven at 175 degrees C for another 20 to 25 minutes, till the top is golden-brown.
- After it is cooked, while it is still warm, spread melted/heated apricot jam on the top of the pie. This will stick to the pie and give it an amazing glaze and shine. Sprinkle the top with almond flakes if desired.

Recipe Source: **Inspired by a recipe from Nicole Gonsalves Pereira of Pico's**