

Apple pie with the thermomix

Apple pie with the thermomix

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For the Thermomix dough :

150g of flour

80g of butter

1 teaspoon of vanilla sugar

1 teaspoon of salt For the Thermomix applesauce :

5 apples

Cinnamon

For the Thermomix dough :

How to make an apple pie in the Thermomix ?

For the dough :

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Preheat the oven to 180°C.

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Put the butter cut into pieces, salt, flour, 50g of water, and vanilla sugar in the Thermomix bowl.

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Program your food processor for 1 minute, using the kneading function.

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Then, add 10 seconds in reverse mode, at speed 2.

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Finally, take out the dough from the bowl and roll it out using a rolling pin.

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Place the flattened dough in a pie dish and bake it in the oven for 10 minutes.

For the applesauce :

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Peel and cut the apples into pieces, and put them in the Thermomix bowl.

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Program for 5 minutes, at speed 2, at 70°C.

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When done, blend for 30 seconds at speed 8.

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Pour the obtained applesauce onto the dough.

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Peel 5 apples and cut them into thin slices.

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Place them on top of the applesauce and sprinkle everything with cinnamon.

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Bake the pie in the oven for 30 minutes.

This homemade apple pie is a real treat. Yum ;)