



COOKING CLASSES
AT SUR LA TABLE

FOCUS SERIES:
SALTED CARAMEL LATTICE-TOP
APPLE PIE

WITH SUR LA TABLE CHEF

MENU:

SALTED CARAMEL LATTICE-TOP APPLE PIE
DOUBLE CRUST FLAKY PIE DOUGH

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Produce

- 4 pounds baking apples such as Granny Smith, Braeburn, or Honeycrisp

Dairy

- 10 ounces, plus 2 tablespoons unsalted butter
- 1 cup heavy cream, plus 1 tablespoon
- 1 egg

Pantry Items

- All-purpose flour
- Granulated sugar
- Kosher or sea salt
- Cornstarch

Other

- Demerara or turbinado sugar

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Kitchen scissors
- Cutting board

Hand Tools/Gadgets

- Digital scale (optional)
- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls (various sizes)
- Rolling pin (French-style preferred)
- Vegetable peeler
- Wooden spoon
- Silicone spatula
- Whisk
- Pastry wheel cutter or pizza cutter (optional)
- Ruler (optional)
- Pastry brush
- Seasonal cookie cutters (optional)

Cookware

- Small saucepan
- Medium saucepan
- Large saucepan

Appliances

- Food processor (optional)

Bakeware

- 9" pie plate
- Baking sheet

Tabletop

- Small white plate (for checking caramel)

Other

- Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Salted Caramel Apple Pie

1. Wash and dry apples.
2. Preheat oven to 375°F.

Double Crust Flaky Pie Dough

1. Measure all ingredients and place in refrigerator until instructed to remove.

You will prepare all recipes and assemble your pie. You have the option of baking the pie after class or freezing the pie and baking later.

DOUBLE CRUST FLAKY PIE DOUGH

Yield: 2, 9" pie crusts with extra for decor

This recipe produces a simple, lightly sweetened crust that can be used with all types of fillings. You can make the dough ahead of time, wrap it in plastic and refrigerate for up to 3 days or freeze for up to 3 months. Defrost dough for 24 hours in the refrigerator before use. This recipe is enough for two crusts and extra for decoration or latticework.

3 cups plus 2 tablespoons (15 2/3 ounces) unbleached all-purpose flour

5 tablespoons granulated sugar

1 1/4 teaspoons fine kosher salt

10 ounces unsalted butter, cold, cut into 1/2" cubes

1/3 to 2/3 cup of ice water

1. **To prepare dough:** Place flour, sugar and salt in the bowl of a food processor or large mixing bowl. By pulsing or using a pastry blender, cut butter into flour until butter is size of small peas.

2. Sprinkle ice water, 1 tablespoon at a time, over flour mixture. Pulse or stir mixture until large clumps form. When enough water has been added to allow dough to hold together, transfer to a lightly floured work surface. Gather dough together to form a ball. Flatten dough into 2 disks about 6" wide, cover in plastic wrap and refrigerate for 30 minutes before using.

SALTED CARAMEL LATTICE-TOP APPLE PIE

Yield: makes one 9" pie

Salted caramel:

1 cup heavy whipping cream

1/4 cup water

1 cup granulated sugar

2 tablespoons unsalted butter, cut into 1/2" cubes

1 teaspoon kosher salt, plus more to taste

Pie:

1 recipe double-crust flaky pie dough (recipe included)

4 pounds baking apples, such as Granny Smith, Braeburn, or Honeycrisp, peeled, cored, quartered and cut into 1/2" slices

3/4 cup granulated sugar

3/4 teaspoon fine kosher salt

2 tablespoons cornstarch

Egg wash:

1 egg white plus 1 tablespoon whole milk or heavy cream, whisked

Demerara, turbinado, or sparkling sugar

Preheat the oven to 375°F and position a rack in middle of oven.

- 1. To prepare caramel:** To a small saucepan, heat cream just until it begins to boil. Remove from heat and set aside.
- To a medium saucepan, add sugar and water. Wet your hand and remove any sugar granules above water line. Place pan over medium-low heat and stir with a wooden spoon or silicone spatula until sugar is dissolved and liquid is clear. Increase heat to high and boil rapidly, swirling pan occasionally (do not stir) so that sugar cooks evenly. Cook until caramel turns a deep golden brown. Test color by dipping a clean spoon into the caramel and dripping a bit onto a white plate.
- Immediately turn off heat and add warmed cream, butter and salt. Be careful here—mixture will rise dramatically in pan and sputter. Stir with a wooden spoon or spatula to blend. If any bits of caramel have solidified, set pan back over very low heat and stir gently until melted. Cool caramel to room temperature. Add more salt, to taste.
- 4. To prepare filling:** To a large saucepan set over medium heat, add apples, sugar and salt. Cook until apples are tender, about 5 to 7 minutes. Stir in cornstarch and cook until filling is

thickened, about 4 minutes. Take saucepan off heat and add 1 1/2 cups cooled salted caramel. Allow filling to cool completely. To speed up cooling, spread filling into a thin layer on a baking sheet.

5. **To prepare pie dough:** Roll out 1 recipe of pie dough on a floured surface to a 13" by 1/8" thick round. Starting at edge furthest from you, roll edge of dough over and around rolling pin. Lift rolling pin and center in middle of your pie plate. Slowly unroll dough into your plate. Use kitchen scissors to trim dough so it overhangs edge of pan by 1"; chill until ready to use.

6. **To prepare the lattice crust strips:** With remaining dough, firmly shape dough into a small rectangle and then roll into a large 1/8" thick rectangle. Trim to a 14 by 12" rectangle. Using a pastry wheel, pizza cutter, or kitchen knife, cut dough into fourteen 1" wide strips. If strips of dough are warm and difficult to move, chill on a baking sheet for 10 minutes.

7. **To assemble pie:** Pour cooled filling into unbaked pie crust, mounding in center of pie dish. Lay 7 chilled lattice strips, evenly spaced, horizontally across pie filling. Working from right side, fold back every other strip (4 strips in total) so that they are doubled back on themselves. Lay a vertical strip of dough next to this new fold. The new strip should be perpendicular to and a half an inch away from first vertical strip. Repeat twice more, until half of pie has been latticed. Turn pie so that un-latticed side faces you and continue weaving in same manner until all strips have been used.

8. With a pair of kitchen scissors, trim lattice ends even with overhanging bottom crust. Fold overhang under and crimp or form a decorative border.

9. Chill pie for a minimum of 30 minutes.

10. **To bake:** Lightly brush egg wash over entire pie, including edges and sprinkle crust with demerara sugar. Set pie on a rimmed baking sheet and transfer to preheated oven. Bake on middle rack of oven for 20 minutes. To prevent crust from over-browning, use or make a pie shield. Position pie shield loosely over pre-baked crust and remove for final 20 minutes of baking.

11. Reduce heat to 350°F and bake for 25 minutes longer. The filling should be bubbling and the crust should be rich golden-brown and crisp to the touch.

12. Cool pie for at least 1 hour.

13. **To serve:** Serve slices of pie with remaining salted caramel sauce.

Recipe variations:

- Replace half of the apples with bosc pears.
- **To make a pie shield:** Cut a length of foil the size of your pie, cut out the center and fold to round the edges. Place loosely on top of your pie and remove for the final 20 minutes of baking.

Thanksgiving countdown: 1 day prior

- For ***frozen baked pie***, thaw in refrigerator overnight.

Thanksgiving countdown: When sitting down to meal (30 min to 1 hour before serving)

- For ***frozen baked pie***, remove thawed pie from refrigerator and allow to come to room temperature 10 to 20 minutes.
- Transfer to preheated 350°F oven to crisp, about 10 minutes.