



COOKING CLASSES
AT SUR LA TABLE

**PREP NOW, BAKE LATER:
LATTICE-TOPPED SALTED
CARAMEL APPLE PIE**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Produce

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

Dairy

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

Pantry Items

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

Other

- Demerara sugar (substitute with granulated 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
- 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

Appliances

- Food processor (optional)

Bakeware

- Pie plate
- Baking sheet
- Pie shield (optional)

Tabletop

- Small white plate (for checking caramel)

Other

- Plastic wrap
- Aluminum foil

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. 30 minutes before class, peel, core and slice apples. Toss with 3/4 cup of sugar and drain in a colander.
3. 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-inch 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 sea salt

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

1/3 to 2/3 cup of ice water

1. **To prepare the 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 the butter into the flour until the butter is the size of small peas.

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

SALTED CARAMEL APPLE PIE

Yield: Makes one 9-inch pie

Salted caramel:

1 cup heavy whipping cream

1/4 cup water

1 cup granulated sugar

2 tablespoons unsalted butter, cut into 1/2-inch 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-inch slices

3/4 cup granulated sugar

2 1/2 tablespoons cornstarch

3/4 teaspoon fine kosher salt

Egg wash:

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

Demerara, turbinado or sparkling sugar, for sprinkling crust

Preheat the oven to 375°F with the rack in the middle of the oven.

1. **Prepare the apples:** To a colander fitted over a mixing bowl, add the apple slices and 3/4 cup of sugar. With a silicone spatula, toss the apples and the sugar so that the sugar coats the apple slices evenly. Allow the apples to drain for 30 to 45 minutes. Discard any liquid that accumulates in the mixing bowl.

2. **To prepare the cream:** To a small saucepan, heat the cream just until it begins to boil. Remove from the heat and set aside.

3. **To make the caramel:** To a light-colored medium saucepan, add the sugar and water. Wet your hand and remove any sugar granules above the water line. Place the pan over medium-low heat and simmer until the sugar is dissolved and the liquid is clear. Increase the heat to high and boil rapidly, swirling the pan occasionally (do not stir) so that the sugar cooks evenly. Cook until the caramel turns a deep golden brown. Test the color by dipping a clean spoon into the caramel and dripping a bit onto a white plate.

4. Immediately turn off the heat and add the warmed cream, butter and salt. Be careful here—the mixture will rise dramatically in the pan and sputter. Stir with the wooden spoon or the spatula to blend. If any bits of caramel have solidified, set the pan back over very low heat and stir gently until they melt. Cool the caramel to room temperature. Add more salt, to taste.

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

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

7. **To prepare the filling:** In a large mixing bowl, add 1 cup cooled salted caramel, the sugared and drained apples, cornstarch and salt; mix lightly until most of the surfaces are covered with what looks like wet sand.

8. Pour the mixture into the unbaked piecrust, mounding in the center of the pie dish.

9. **To assemble the pie:** Lay 7 of the chilled lattice strips, evenly spaced, horizontally across the pie filling. Working from the 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 the first vertical strip. Repeat twice more, until half of the pie has been latticed. Turn the pie so that the un-latticed side faces you and continue weaving in the same manner until all of the strips have been used.

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

11. Chill pie for a minimum of 30 minutes.

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

13. Reduce the heat to 350°F. Bake for 25-30 minutes and the filling is bubbling. Remove the pie shield. Once the filling is bubbling, bake for an additional 10 minutes to boil out any excess liquid. Once fully cooked, the crust should be a rich golden-brown and crisp to the touch.

14. Cool the pie for at least an hour.

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

Recipe variations:

- Replace half of the apples with bosc pears.
- **Unbaked:** This pie can be kept in the refrigerator for one day covered in plastic wrap. When ready to bake, preheat the oven with a rimmed baking sheet in it, then follow instructions from step 12.
- **Baked:** This pie can be made the day before. Store at room temperature, covered with a clean kitchen towel.
- **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.