



# SOUR CREAM APPLE CRUMBLE PIE WITH CARAMEL SAUCE



## QimiQ BENEFITS

- Fillings remain moist for longer
- 100% natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients
- This dish can be pre-prepared, frozen raw, and baked straight from the freezer as required
- Creamy indulgent taste with less fat
- Quick and easy preparation
- 100% natural, contains no preservatives, additives or emulsifiers
- No additional binding necessary



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easy

## INGREDIENTS FOR 1 PIE(S)

1 Pre-baked pie shell(s) Ø 8 inches

### FOR THE CRUMBLE

60 g Sugar  
60 g Butter  
Cinnamon, ground  
Ground nutmeg, ground  
60 g Flour  
60 g Oat flakes

### FOR THE FILLING

75 g QimiQ Classic, unchilled  
15 g Flour  
60 g Sugar  
110 g Sour cream 15 % fat  
50 g Egg(s)  
4 g Vanilla extract  
Salt  
600 g Apples, peeled , finely sliced [émincé PF]

### FOR THE SAUCE

100 g QimiQ Cream Base  
150 g Sugar  
150 ml Water

## METHOD

1. For the crumble, add the sugar, flour and spices to the butter and mix well. Add the flour and oatmeal and continue to mix to a powder. Allow to rest uncovered at room temperature until dry (preferably over night).
2. For the filling, whisk QimiQ Classic smooth. Add the flour, sugar, sour cream, egg, vanilla and salt and mix well. Toss in the sliced apples.
3. Place the filling into the prebaked pie shell and bake in the hot oven at 170° C for 15 minutes. Top with the crumble and bake for a further 40 minutes or until golden brown.
4. For the sauce, add the water to the sugar and cook to a syrup. Bring the QimiQ Sauce Base to the boil, add the syrup and mix well.