



# SOUR CREAM APPLE CRUMBLE PIE WITH CARAMEL SAUCE



## QimiQ BENEFITS

- Fillings remain moist for longer
- All 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 simple preparation
- All natural, contains no preservatives, additives or emulsifiers
- No additional binding necessary



25



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
- Nutmeg, ground
- 60 g AP Flour
- 60 g Oat flakes

### FOR THE FILLING

- 75 g QimiQ Classic, room temperature
- 15 g AP 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

### FOR THE SAUCE

- 100 g QimiQ Sauce 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 340° F 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 Cream Base (previously QimiQ Sauce Base) to a boil, add the syrup and mix well.