



APPLE PIE

KAMADO

Ingredients:

250 grams butter
350 grams flour
2 tablespoon baking powder
½ rasp of half a lemon
¼ tablespoon salt
1 tablespoon vanilla extract
175 grams white soft sugar
8 apples
3 tablespoon cinnamon
3 tablespoon custard powder
60 grams granulated sugar
50 grams sultanas
½ piece of egg
125 grams almond paste
2/3 piece of egg (beaten)
jam (apricots)

Make sure all ingredients are at room temperature.

Turn on the Kamado and make sure it stays steady at 175°C.

Put all the ingredients for the dough in a bowl and knead this into a cohesive dough. As soon as you can make a ball shape, the dough is ready. Wrap the ball in cling film and put the dough in the fridge for at least an hour.

Grease the baking tin with a little butter and sprinkle some breadcrumbs in it. Rotate the springform so that the breadcrumbs are all over the bottom and also on the sides of the springform.

Soak the raisins in lukewarm water for 15 minutes.

Peel the apples into small cubes. Then put them in a bowl and mix with the custard powder, cinnamon, raisins and granulated sugar.

REQUIREMENTS:

Kamado
pizza stone
heat deflector
multilevel lift
BBQ Flavour Chunk - Apple
mixer
baking tin (24-26 cm)
spatula

Kamado set up:

indirect heat

Mix the almond paste with the egg until it spreads well.

Meanwhile, take the dough out of the refrigerator. Knead well and roll out about $\frac{3}{4}$ of the dough with a rolling pin to a thickness of half a centimeter. Line the springform pan with it. Spread the almond paste on the bottom. Place the apple filling on top and press firmly with a spatula. Seal the top of the pie with the rest of the dough.

Brush the strips of dough with the beaten egg.

The pie is now ready to bake.

Bake the apple pie in the center of the Kamado on top of the pizza stone for 55-60 minutes until golden brown, then remove the apple pie from the BBQ. Place an apple chunk on the coals for the last few minutes to intensify the flavor of the apple pie.

In a saucepan, heat three tablespoons of apricot jam and let it liquefy. Using a pastry brush (or use a teaspoon), spread the jam over the apple pie.

Let the pie cool for a few minutes and then remove the springform pan.