

★ U.K. ★ BBQ ★ Week ★



Indirect grill



Final Temp
74°C/165°F



40 mins
plus
prep



£3



Serves 6

INGREDIENTS

For the pastry

225g plain flour
100g unsalted butter
Pinch salt

For the filling

About 7 apples (approx. weight 700g)
cored and sliced (I leave the skins on
but take them off if you prefer)
50g light soft brown sugar
¼ tsp ground cloves
1tsp ground cinnamon

To glaze

1 egg, separated
3 tablespoons demerara sugar

RECIPE

Rustic Apple Pie



METHOD

1. First you need to find a baking sheet which will fit into your BBQ as this will be what you will be cooking your pie on. Light your BBQ if it isn't already lit. You need it to be about 200°C cooking indirect.
2. To make the pastry, rub the butter into the flour with a pinch of salt until it resembles breadcrumbs then add enough cold water to bring it together to form a dough. If time, chill in the fridge for a while.
3. Wash, core and cut the apples, slice and then put into a bowl with the cinnamon, cloves and sugar. Stir so that all the pieces of apple are coated with the spices.
4. Next, take the pastry and roll it out into a circle about 35cm. It doesn't matter if it's not perfectly round – hence the name 'rustic apple pie'. Place this onto your greased baking sheet. You need to mark lightly an inner circle of about 25cm diameter in the middle of the pastry
5. With the beaten egg yolk, brush it over this inside area. (This is to prevent the pastry from going soggy from the juice of the apples. Sprinkling with ground almonds also helps).
6. Then place the apple mixture on top and spread out to the edges of the circle.
7. Carefully lift up the edge of the pastry and bring it up making an open parcel, overlapping where necessary. If any bits break off, just patch them back on again with a little egg white.
8. Brush the egg white around the pastry surface and sprinkle with the demerara sugar.
9. Place the baking tray into your BBQ and cook for about 30-40 minutes or until the pastry is cooked and it is lightly browned
10. Serve warm with crème fraiche, ice cream or custard.
11. If you like, scatter some dried fruit in with the apples prior to cooking

Recipe by Sue Stoneman