

Calvados Apple Pie (\$\$\$)

Serves: 4 | Prep: 1 hr 45 min | Cook: 50 min | Source: Adapted from Epicurious \$161 a

This recipe uses Calvados, which is a French brandy made from apples (NOTE: VERY different from apple-flavored brandy).

Ingredients

- 2 Crust Pie Recipe (see on website)
- 3 pounds firm apples peeled (cored and diced, Envy, Fuji, Honey Crisp)
- $\frac{2}{3}$ cup sugar plus more to sprinkle on top crust
- 2 tbsp fresh lemon juice
- $\frac{1}{4}$ cup unsalted butter (1/2 stick)
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp cardamom
- pinch of ground nutmeg
- 1 tbsp corn starch
- $\frac{1}{4}$ cup Calvados (French Apple Brandy)



Method

1. Peel, core and dice your apples, then toss with the lemon juice. Add the sugar then toss to combine evenly

In a large skillet, melt the butter over medium-high heat. Stir constantly until the butter begins to take on a mahogany color and a nutty fragrance. Be careful, as it will go quickly from browned butter to burned! Immediately remove from heat.

Add the apples (CAREFULLY! Adding to hot butter can cause splattering), and cook, stirring, until the sugar dissolves and the mixture begins to simmer, about 2 minutes. Cover, reduce heat to medium-low, and cook until the apples soften and release most of their juices, about 5-7 minutes. Test the apples periodically - they should be tender, but with a bit of firmness and NOT mushy. While the apples are cooking down you can mix in the corn starch and Calvados brandy. Be careful with brandy, especially if you have a gas stove. Hot alcohol CAN flambee resulting in large flames. If this happens, allow the flames to subside on their own - it will not take long. Be careful that flames are not near anything combustible (cabinets, etc). If necessary, carefully pick up skillet and hold away from cabinets until flames die down.

Pour the apples into a strainer set over a large bowl. Set the apples aside and pour juice back into the pan. Cook at medium-high heat stirring frequently until the liquid bubbles vigorously and thickens.

In a medium bowl, toss the apples with the reduced juice and spices. Set aside to cool completely.

Roll out your both of your chilled pie dough batches into two disks about 1/4 inch thick. Place one into your pie dish leaving half an inch of overhang. Dock the bottom crust (prick with a fork). Cut the other into strips.

Add your filling to the dish. smooth out surface with a spatula. Any voids can cause the lattice top to sag.

Construct your lattice top by placing one set of strips on the pie then fold every other strip over. Place a strip of dough perpendicular to the others just next to the place you folded the others. Fold down the strips and repeat the process with the alternating strips until the lattice is complete.

2. Trim the strips and fold under the bottom layer of pie dough. pinch together to bind the layers together.

In a small bowl add one egg and a tablespoon of cream or milk. Mix very well together. Brush the lattice THOROUGHLY with the egg wash. Be gentle so as not to mar the lattice. The egg wash makes a huge difference in the pie's appearance giving a golden shiny finish.

Sprinkle with sugar, and tent the pie. This means to use a long sheet of aluminum foil, folded in half - lengthwise and wrapped around the entire pie plate to protect the edge of the crust from burning. Bake in a 375°F oven until the crust is golden and the filling is bubbling.

Cool thoroughly for several hours before attempting to cut.