



# APPLE PIE WITH CRUMBLE

## INGREDIENTS FOR 4 PERSONS

For the yeast dough:

650 gr flour

250 ml milk, lukewarm

75 gr butter

75 gr sugar

1 pinch of salt

1 pce of yeast (dry yeast)

2 eggs

For the crumble:

275 gr flour

175 gr butter

150 gr sugar

1 pinch of salt

1 egg yolk

1 pck. vanilla sugar

## PREPARATION:

Knead the ingredients for the yeast dough with the dough hook for about 15 minutes.

Then let rise for about 40 minutes in a warm place.

In the meantime, prepare the crumble and peel the apples.

Knead the dough again, roll it out and place it on the well-greased tray.

Please use an enamelled tray!

Insert the apple wedges into the dough and press down firmly.

Now spread the crumble on the cake.

Tip: Season the crumble with cinnamon... delicious!

**Step 1:** Preheat combi steamer

**Step 2:** Combi steam, 150 °C and 10% humidity, for 35 min.