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Apple pie with meringue

INGREDIENTS

Shortcrust pastry

200 g flour

80 g sugar

80 g margarine

1 egg

1 teaspoon baking powder

Apple filling

4-5 apples

0,75 l apple juice

2 P vanilla custard powder

200 g sugar

1 P vanilla sugar

Protein cap

3 Protein

3 tablespoons of sugar

INSTRUCTIONS

For the shortcrust pastry, knead the flour with sugar, margarine, egg and baking powder to a shortcrust pastry. For the filling, peel, core and finely dice the apples. Pour the apple juice into a pot. Put 4-5 tbsp. of apple juice into a bowl and mix the pudding powder in it. Bring the apple juice to the boil and stir in the mixed powder and bring to the boil while stirring until it thickens, then fold in the apples and remove the pot from the heat. Preheat the oven to 180 C°. Prepare a springform pan (26 cm). Put the shortcrust pastry into the form and pull it up at the edge. Pour in the apple mixture and smooth it down. Bake at 180 C° for about 30 minutes. Beat the egg white with the sugar until stiff and spread it on the cake. Bake the cake for another 15 minutes.