

TASSIE APPLE PIE WITH WHISKEY TOFFEE SAUCE AND HAZELNUT FRANGIPANE

A delicious pie that you just won't be able to resist!

CHALLENGING	30	30	6

Ingredients

Halzenut Frangipane:

- 275g Ashgrove butter
- 275g sugar
- 1 x vanilla bean (scraped)
- 13g frangelico
- 13g sweet sherry
- 40g Ashgrove milk
- 3 x eggs (dropped in 1 at a time)
- 275g hazelnut meal (toasted)
- 35g flour

Whisky Toffee Sauce:

- 225g dark brown sugar
- 50g butter - unsalted
- 125g Ashgrove thickened cream
- 25mL whisky
- Pinch of sea salt

Tassie Apple Pie:

- 1 sheet puff pastry
- 2 apples, Granny Smith or Royal Gala
- Hazelnut frangipane (prepared through recipe above)

Instructions

Halzenut Frangipane:

1. Place the butter, sugar, vanilla, frangelico, sweet sherry and milk into a mixer; whisk until light and fluffy.
2. Slowly add in the 3 eggs, dropped in 1 at a time to allow to mix.
3. Remove from mixer and fold in the hazelnut meal and flour.

Whisky Toffee Sauce:

1. Place dark brown sugar, butter and thickened cream into a saucepan and bring to boil; boil for one minute to dissolve sugar and so the sauce thickens.
2. Remove from heat and whisk in the whisky and sea salt flakes. Cover and keep warm.

Tassie Apple Pie:

1. Using small fluted tart shells, oil and line with puff pastry, lightly dock the pastry. Using a piping bag, fill the base of the tart with the frangipane using approx. 60 to 70g for each tart.
2. Slicing the apples on a sheet slicer, roll them up to resemble ‘roses’ and arrange them in the frangipane cream.
3. Sprinkle some demerara or sugar ontop and bake at 180°C for 18 to 22 minutes.
4. Serve with whisky toffee sauce and a good dallop of crème fraîche.

- Whiskey toffee sauce (prepared through recipe above)
- Sugar, to sprinkle
- 120g crème fraîche – to serve