

Baking with Helen and Sean: Cheese and apple pie

Helen and Sean are baking a cheese and apple pie. Here's what you need to make one yourself.

- 1 kilo apples
- 2 packets of readymade shortcrust pastry
- 200 g vintage cheddar
2 cloves
- 75 g sugar
- 1 egg yolk



Helen: How long do you think it's going to take?

Sean: Usually with this kind of pie, the preparation time is around 20 minutes, and it'll be in the oven for around half an hour. So you're talking just under an hour.

Helen: That long?

Sean: Not this time. I've got some shortcrust pastry that I made yesterday. It's in the fridge, so it'll be perfect for rolling out. You could start peeling the apples. Here's a knife and chopping board. I'll switch on the oven.

Helen: Are these special apples for a pie?

Sean: Well, I've only got Boskops, but they'll work.

Helen: But you could use another apple?

Sean: Of course, Granny Smith, Braeburn...

Helen: How thinly should I slice them?

Sean: About the thickness of your smartphone or a bit less.

Helen: Can I try a little corner of the pastry?

Sean: It won't taste of much.

Helen: Hmm, you're right. Isn't there any sugar in it?

Sean: No, I think the pie will be sweet enough.

Helen: Look at that! You've rolled out an almost perfect circle. Can I lift it into the pie dish? Please, please... Oh, dear! I am sorry!

Sean: Never mind. That's the great thing about pastry — we can mould it back together. OK, now we've lined the bottom of the pie dish. Are the apples all peeled and sliced?

Helen: Let me just finish this last one. What do we need next?

Sean: Put the sugar into the bowl with the apple slices and mix it so that the sugar coats the apples.

Helen: Can I lick my fingers? Mmm...

Sean: Yes, but now you have to wash your hands. Right, I'm going to put two cloves in with the apples and now everything goes in the pie dish on top of the base.

Helen: We need the cheese, don't we?

Sean: Yup! I don't have Wensleydale, so we'll use this ma-
ture cheddar. Crumble it up with your fingers and sprinkle
a bit on top of the apples.

Helen: Can I roll out the lid?

Sean: OK, here's the rolling pin.

Helen: What are you doing?

Sean: Just mixing some sugar and egg yolk to brush over the top of the pie crust. Great job with the lid! Now just press down the edges, and I'll brush on the egg mixture. Right: ready to go into the oven.

(Later)

Helen: That is delicious. I thought cheese would be a really intense flavour, but it's great.

Sean: I agree. It's just like a lovely creamy topping. We'll definitely be serving this regularly at the pub.

Helen: Can I have another slice?

chopping board

➤ Schneidebrett

clove

➤ Gewürznelke

coat

➤ umhüllen, überziehen

crumble

➤ zerbröckeln

egg yolk

➤ Eigelb

fridge

➤ Kühlschrank

lid

➤ (Teig)Deckel

line

➤ auslegen, auskleiden

mature

➤ reif

mould

➤ formen

pie crust

➤ Teigmantel

pie dish

➤ Pie-Backform

rolling pin

➤ Teigrolle, Nudelholz

shortcrust pastry

➤ Mürbeteig

slice

➤ Stück

sprinkle

➤ streuen, locker verteilen