



Recipes by Hubert Keller

Henri's Apple Meringue Pie

Ingredients:

(Yields: Makes one 9" pie)

- 4 apples, Granny Smith, medium size
- 1 pastry dough for 9" pie pan or tart pan (18 oz of dough)
- 2 eggs each
- 7 tablespoons granulated sugar
- 1 cup of half and half
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- 2 tablespoons Calvados apple brandy
- For meringue
- ½ cup egg whites (about 4 eggs)
- ½ cup almonds, peeled and sliced
- 1 1/3 cups granulated sugar
- Powdered sugar for serving

Directions:

This recipe works best in a pie pan that has fairly straight sides or in a tart pan.

To make the Pie:

Preheat the oven to 375°F.

Grease a 9" pie or tart pan with the melted butter.

Roll out the pie dough on a well floured surface until it is about 12" inches in diameter. Transfer the dough to the greased pie pan, and gently press it down into the bottom and sides of the pan.

Trim the dough even with the edge of the pan, leaving a 3/4" overhang. Fold the overhang back over the top to create a double-layered, stand-up rim. Crimp the edges by using your thumb and forefinger to hold a section of the rim about 1" wide, then using the forefinger of your second hand, indent the section to create a small peak. Continue doing this around the entire pie. (This will prevent the pie crust from collapsing in the oven). Using a fork, poke holes on the bottom and sides of the pie dough. For ideal results, allow the dough to rest at this stage for 30 minutes.

Peel, core and quarter the apples. On the back of each apple piece make 8-10 diagonal lines in each direction with a small knife, forming a grid or diamond shapes on the back of the wedge. Place the apple wedges in the pie shell, back side up and slightly overlapping.

Bake pie dough with apples for 15-18 minutes, until apples are soft enough that a knife can go in easily.

In medium mixing bowl, combine sugar, cornstarch, eggs, vanilla, half and half and calvados. Whisk until well blended and pour mixtures over apples in the pie shell.

Return pie to oven and bake 20-25 minutes until the filling has set and is no longer runny. Remove from oven and set aside so it can cool to room temperature.

To make the meringue:

Fill a small to medium saucepan half way with water and bring to a simmer.

In a stainless steel bowl that fits over the saucepan, combine egg whites and sugar. Place the bowl over the simmering water and whisk constantly for approximately 3 minutes, or until the eggs are slightly thick and foamy.

Add the sliced almonds and whisk over simmering water for 3 more minutes, or until the mixture is creamy and glossy. Try not to break the almonds with your whisk.

Pour the meringue mixture and spread evenly over the top of the cooled pie, completely covering the custard.

Bake for an additional 8-10 minutes, or until the meringue takes on a nice golden color.

Remove from oven and dust with powdered sugar before serving. Serve warm or at room temperature.