

Recipe Title: Pie Filling Ratio
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Yield: 1 double crust pie
Notes:



Ex: Apple pie

Ingredients	Production, gr	Original, oz
Focal item - fruit (example: apples use a variety of apples such as granny smith and golden delicious for flavor and texture)		24
Sweetener - sugar		5
Thickener - corn starch, all-purpose flour , tapioca starch, etc.		1
Flavorings - salt, lemon juice , spices (cinnamon , cardamom, nutmeg, vanilla bean, etc.		to taste
Total	0.00	30.00

Process

1. Prepare fruit. Ex: peel, core and slice apples.
2. Toss apples with sugar, thickener, salt, lemon juice and spices. Taste and adjust seasoning
3. Fill raw pie crust with fruit. Top with second crust. Seal decoratively.
4. Egg wash top crust. Cut vents with paring knife. Sprinkle with decorative sugar.
5. Bake at 375F until crust is golden brown and juices are bubbling through vent.