

D AUBÉRY DEEP DISH APPLE HAZELNUT PIE

The Recipe

<https://www.cuisinedaubery.com/recipe/deep-dish-apple-pie/>

A real comfort, the deep dish Apple Pie brings happiness with melting apples in a hazelnut cream, a French deep dish pie that you need to taste !

Chef: Madame D'aubéry

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert, Tart, Deep Dish Pie,

Ingredients

For a 6.29" (or 6 19/64" or 16 cm) in diameter apple pie (2" (or 5 cm) thick)

*Pie crust

1 lbs 2 oz Pie Crust (500 grams) For the recipe, see [HERE](#)

*Apples

3 Apples

2 Tablespoons Butter (30 grams)

1/4 Cup Sugar (60 grams)

2 tablespoons of Calvados Apple Liquor or apple syrup

*Batter

3 Tablespoons Butter (40 grams)

1/2 Cup Hazelnut Flour (50 grams)

3 Tablespoons Icing Sugar (40 grams)

2 Eggs 1/4 Cup or 100 grams

1 Tablespoon Corn Starch (10 grams)

1/3 Cup Cream (80 grams)

2 Tablespoons Milk (30 grams)

For a 7.08" (or 7 3/32" or 18 cm) in diameter apple pie (2" (or 5 cm) thick)

*Pie crust

1 lbs 6 oz Pie Crust (632.8 grams) For the recipe, see [HERE](#)

*Apples

3.7 Apples

3 Tablespoons Butter (37.9 grams)

1/3 Cup Sugar (75.9 grams)

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2.5 tablespoons of Calvados Apple Liquor or apple syrup

*Batter

4 Tablespoons Butter (50.6 grams)

2/3 Cup Hazelnut Flour (63.2 grams)

1/4 Cup Icing Sugar (50.6 grams)

2.5 Eggs 1/3 Cup or 125 grams

2 Tablespoons Corn Starch (12.6 grams)

1/2 Cup Cream (101.2 grams)

3 Tablespoons Milk (37.9 grams)

For a 7.87" (or 7 7/8" or 20 cm) in diameter apple pie (2" (or 5 cm) thick)

*Pie crust

1 3/4lbs Pie Crust (781.2 grams) For the recipe, see [HERE](#)

*Apples

4.6 Apples

3 Tablespoons Butter (46.8 grams)

1/2 Cup Sugar (93.7 grams)

3.1 tablespoons of Calvados Apple Liquor or apple syrup

*Batter

1/4 Cup Butter (62.5 grams)

3/4 Cup Hazelnut Flour (78.1 grams)

1/3 Cup Icing Sugar (62.5 grams)

3.1 Eggs 1/2 Cup or 155 grams

2 Tablespoons Corn Starch (15.6 grams)

1/2 Cup Cream (125 grams)

3 Tablespoons Milk (46.8 grams)

Steps

Here's the recipe video:

A few notes...

A few notes to succeed this recipe:

- You will notice that you will need less pie crust that I indicated. With the leftover dough, that you can keep in the fridge, you can always reuse it for other tarts
- The recipe is pretty simple. Just make sure to press down the angles to get a nice looking tart
- Make sure to pick the right variety of apples. Pink Lady or Granny Smith for instance, or any apple that gets soft while baking
- I advise you to grind hazelnuts instead of buying hazelnut flour for better flavor