

TAHINI APPLE PIE

(NOT YOUR REGULAR PIE- BY TARA KHATTAR)

Here it is guys, my apple pie recipe with the caramel sauce made with Cortas Amazing Tahini. The Tahini caramel is a special twist to this traditional dessert, it's nutty and sweet yet has a little salty taste that makes it yummy and addictive. It's so precious to me because i grew up eating this dessert Mom used to make, and now that i finally mastered the way to baking it, it taste just like the one my mother makes. Happy cooking!

INGREDIENTS

- ◆ **For the base:**
 - 3 cups of flour
 - 1 cup cold butter
 - Pinch of salt
 - 1 cup ice water
- ◆ **For the filling:**
 - 10 apples
 - Juice of 1 lemon
 - ½ tsp cinnamon
 - 4 tbsp honey
 - 1 tbsp corn flour
- ◆ **For the caramel sauce:**
 - 1 cup brown sugar
 - 4 tbsp butter
 - ¼ cup cream
 - 1 cup cortas tahini
 - 1 egg
 - Sprinkle of sugar

METHOD

- Mix the flour, cold butter, small pinch of salt in a food processor and pinch until it crumbles.
 - Add ice water and mix until it forms a ball.
 - Roll the dough, cover with plastic wrap and refrigerate for about 30mins.
 - Start preparing the filling by peeling, coring and slicing the apples (do not slice them too thin).
 - Cook the apples for about 5 mins with the lemon juice, cinnamon, honey and a pinch of salt.
 - Remove the apples, add corn flour to their cooking sauce, whisk it until it slightly thickens then pour over the cooked apples and set aside to cool.
 - Meanwhile make your caramel sauce: mix the sugar, butter, cream and tahini with a pinch of salt, over the fire for about 5mins.
 - Take your dough out of the fridge, cut in half, and roll it out on a flour surface.
 - Roll each part alone, flipping it over as you go, to ensure consistent thickness.
 - Transfer one part of your rolled dough into your pie dish to make the base.
 - Poke it with a fork before filling it with the apple mixture.
 - Cover with the second part, press at the edges to close and cut the excess off with a knife (make sure you open holes before decorating it).
 - Brush with one egg, and sprinkle with sugar before cooking at 375 degrees for 30-45 mins until golden brown.
- Serve with the tahini sauce and enjoy.

