



Pear & Apple Charlotte with Sourdough Crust

INGREDIENTS

Apple Pie Filling

- 7 pink lady apples – any variety of eating apple
- 4 Pears – conference variety
- 4 Tbsp maple syrup
- 2 tsp of organic vanilla bean paste or essence
- 20g of butter

Sourdough Topping

- 300g of activated sourdough starter
- 2 eggs
- 4 tablespoons maple syrup
- 2 teaspoons baking powder
- 3 tablespoons olive oil
- 1 tsp of organic vanilla bean paste or essence

INSTRUCTIONS

1. Preheat oven to 200C.
2. Peel and dice all your apples.
3. Peel & dice all your pears.
4. Add the apples and pears to a heavy based saucepan or cast-iron skillet with a splash of water. Cook on medium heat for about 10 minutes with the lid on, stirring occasionally until soft.
5. When the apples are cooked & soft, add the maple syrup, vanilla essence & the butter. Cook an additional two minutes with the lid on, until the apple juices and syrup have thickened slightly (you want plenty of syrupy juices)
6. Meanwhile mix up the sourdough topping by combining all of the ingredients in a separate bowl.
7. Place the apples & syrupy juices into a pie dish & pour the sourdough topping over, lightly covering all the apples. The proportions should be more apples than crust. I usually don't use all of the sourdough topping (85%). Depending on the pie dish or skillet I am using, if wide & shallow then I will use most of



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the topping, if smaller & deeper, I will use less of the topping.
The reason being, if the crust is too thick the proportions are off
& it's not right..

8. Bake for 20-25 minutes at 200C or until golden brown all over
9. The crust should be firm with a light sponge like texture.
It tastes best warm, so serve immediately with good quality
vanilla ice-cream
10. It will keep in the fridge for 2-3 days covered