



FEINES BERLINER MARZIPAN
— seit 1902 —



APPLE PIE WITH MARZIPAN SANDY DORN

AUSSEN DUFTE,
INNEN *Lemke*



Georg Lemke GmbH & Co. KG
Späthstraße 31-32
D-12359 Berlin
www.lemke.de



MADE in
BERLIN
since 1902



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**APPLE PIE
WITH MARZIPAN SANDY DORN
FOR 10 PIECES**

Time ca. 45 min.
Temperature 175° C
Difficulty 🍪🍪🍪🍪

SHORTCRUST

AMOUNT	INGREDIENTS
800 g	Salted butter
500 g	Icing sugar
200 g	Almond flour
360 g	Whole egg
1560 g	Wheat flour
13 g	Salt

PREPARATION

1. Mix all the ingredients together.
2. Let it rest in the fridge overnight.

MARZIPAN FILLING

AMOUNT	INGREDIENTS
660 g	Salted butter
330 g	Caster sugar
660 g	LEMKE Almond flour
730 g	Whole egg
330 g	Marcipan Sandy Dorn
13 g	Salt
3000 g	Granny Smith apples

PREPARATION

1. Mix marzipan and sugar together.
2. Add the butter pieces by pieces.
3. Add the eggs, almond flour and salt and mix until it get a smooth consistency.
4. Keep it in the fridge

VANILLA CRUMBLE

AMOUNT	INGREDIENTS
350 g	Salted butter
350 g	Caster sugar
350 g	Wheat flour
350 g	Chopped almonds
50 g	Vanilla sugar

PREPARATION

1. Mix all ingredients together.

PREPARATION

1. Roll the shortcrust down to about 3 mm.
2. Cover the ring (18 cm) with the dough.
3. Weigh 272 g marzipan filling in each ring and spread it nice and evenly.
4. Weigh 300 g of green apple (Granny smith) which has been cut out into pieces and place them in a range circle.
5. Weigh 145 g of crumble on each pie.
6. Bake the pie at 175° degrees for about 45 min.