



TRADITIONAL MAPLE SYRUP PIE

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FOR 1 PIE

80 ml butter • 60 ml flour • 310 ml 35% cooking cream • 375 ml maple syrup • 60 ml brown sugar • 3-4 drops of vanilla extract • 350 g pastry dough

PREPARATION

1. Preheat the oven to 180°C (350°F).
2. In a saucepan, melt butter and add flour to create a roux. Stir in the cream, stirring constantly, add the syrup and vanilla. Whisk until the mixture is smooth and lump-free. Heat over medium heat until the mixture starts to simmer and continue to whisk until thickened. Remove from heat and let cool.
3. Meanwhile, roll out the pastry dough and place it in a 20 cm pie dish to form the bottom of the pie crust.
4. Pour the lukewarm mixture* over the dough and cover with the rest of the dough by crisscrossing strips or with the pattern of your choice, taking care to leave openings. Brush the dough with a beaten egg yolk.
5. Bake for 35 to 40 minutes, until dough is cooked.

TO SERVE

- Serve while still slightly warm with a drizzle of cream, or with a scoop of vanilla ice cream.

* *The surplus of the maple preparation can be stored in an airtight container for up to a week. A delicious spread for your toast!*

CANADIAN MAPLE SYRUP

A DELIGHT OF MULTIPLE USES

Try it on waffles, pancakes, with plain yogurt, ice cream, to sweeten tea or coffee, mixed with Chantilly cream, with ricotta, in ganaches, salad dressings or to glaze poultry, salmon, ham, pork or grilled meat.