



Pecan Pie

Gaggenau Appliances: BO, BOP and EB Ovens
Heating Mode(s): Convection + $\frac{1}{3}$ Bottom Heat, Bottom Heat
Baking Temperature: 350° F
Preparation Time: Pie crust 6 minutes + 1 hour chilling, filling 8 minutes.
Baking Time: 45 - 50 minutes
Serves: 8

The unique baking and finishing modes in a Gaggenau convection oven are tools that ensure perfect results with every type of baking. In this recipe the Pecan Pie is baked in the Convection + $\frac{1}{3}$ Bottom Heat mode and finished in the Bottom Heat mode to ensure the crust is baked through. Being able to direct heat where you want it to achieve a desired result allows you to achieve success with all types of baking.

For the crust:

1 $\frac{1}{4}$ (170g) cups all-purpose unbleached flour
2 tsp (8g) granulated sugar
 $\frac{1}{4}$ tsp (1.5g) kosher salt
4 oz (114g) very cold unsalted butter, cut into small pieces
 $\frac{1}{4}$ cup (57g) ice cold water

For the filling:

8 oz (225g) pecans, whole or pieces
3 large eggs
 $\frac{3}{4}$ cup (165g) brown sugar
 $\frac{2}{3}$ cup (160g) maple syrup
1 tsp (4g) vanilla extract
3 tbsp (43g) unsalted butter, melted
2 tbsp (30g) bourbon, optional

To make the crust:

The pastry crust can be made by hand or in a food processor. Combine the flour and salt and pulse or stir to combine, add the cubes of butter and pulse or mix until the mixture resembles coarse meal. Stir in the ice water and combine until the dough forms into a ball. Turn the dough onto a lightly floured baking mat and knead for a minute to form the dough into a uniform ball. Flatten into a disk, wrap in plastic and refrigerate for an hour.

Roll the dough into a 12" round and transfer it to a 9" glass pie dish. Trim the overhang to $\frac{1}{2}$ " and fold the edge under itself before crimping the edge decoratively.

Place the prepared pie dish in the refrigerator while you prepare the filling.

To make the filling:

Heat the oven in the Convection mode to 350° F. Spread the pecans onto the blue oven tray or a smaller baking sheet and toast for 6 - 8 minutes until fragrant. If using whole pecans, chop them coarsely.

Whisk the eggs, brown sugar, maple syrup, vanilla, salt and melted butter in a large bowl and stir in the bourbon if using. Stir in the pecans until evenly distributed.

To bake the pie:

Change the oven mode to Convection + $\frac{1}{3}$ Bottom Heat and set the temperature to 350° F. (24" Ovens, use Convection + Bottom Heat) Position the oven rack on the lowest shelf.

Place the prepared pie in the oven and set the timer for 35 minutes, when the timer has elapsed change the oven mode to Bottom Heat only and set the timer for 10 minutes. Check the pie when the timer has elapsed and remove if the center is set, otherwise bake for another 5 minutes. Place the pie on a cooling rack and cool for at least one hour before serving.

GAGGENAU