

# APPLE CRUMBLE TART

## OVERVIEW

17-071

## INGREDIENTS

### Group Tart

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	0.027	25.00
APITO BISCUIT MIX	0.080	75.00
BAKELS DAIRY BLEND	0.040	37.50

**Total Weight:** 0.147

### Group Toppings

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.114	-
BAKELS BAKE STABLE CUSTARD MIX	0.047	-
Water	0.140	-
Cinnamon	0.001	-
Caramel Tart	0.035	-
Almond slices	0.015	-

**Total Weight:** 0.352

**Yield:** 1 – 6" round tart

## METHOD

How to do it:

1. Preheat oven to 200°C.
2. Prepare the crust by blending Golden Cake Caramel Lava Cake Mix, Apito Biscuit Mix and World Compound Butter for 1 minute on low speed. Save 35 grams for crumb topping.
3. Deposit the dough in a ring mold and bake for 8-9 minutes at 200°C.
4. Cool and set aside.
5. Whisk Bakels Bake Stable Custard Mix and water on low speed for 30 seconds. Scrape and mix on high speed for 1 minute. Add Les Fruits 50% Apple and cinnamon powder continue Mixing until combined.
6. Deposit the apple custard into the cooled crust.
7. Mix in saved 35 grams of the crust as crumb topping and sliced almonds. Add this on top of the apple custard.
8. Chill and serve cold.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries, Tart



## FINISHED PRODUCT

Fruit Tart, Tart