

# APPLE PIE (FRIED)

## OVERVIEW

21-030

## INGREDIENTS

### Group Dough

Ingredient	KG	%
Bread Flour	0.500	100.00
Sugar	0.050	10.00
Salt	0.010	2.00
Water (chilled)	0.250	50.00
<b>BAKELS DAIRY BLEND (sheeted)</b>	0.375	75.00
<b>Total Weight: 1.185</b>		

### Group Filling

Ingredient	KG	%
<b>BAKELS LES FRUITS 50% APPLE</b>	0.400	-
Cinnamon powder	0.002	-
Nutmeg (ground)	0.002	-
<b>Total Weight: 0.404</b>		

**Yield:** 15pcs

## METHOD

How to do it:

### Puff Pastry

1. Mix the dry ingredients in a spiral mixer on low speed for 30 seconds.
2. Add the water and mix for 2 minutes on low speed.
3. Wrap the dough ball using a cling wrap and refrigerate for at least 1 hour.
4. Remove the dough from fridge and roll out the ball and create a "cross" shape.
5. In the center, place the sheeted Bakels Dairy Blend. Fold the top corner of the dough over the Bakels Dairy Blend. Make sure the corners are sealed.
6. Roll out the dough lengthwise. Shape the dough into a long rectangle, to a thickness of about 1cm.
7. Give a quarter turn then fold into thirds. Roll out the pastry again, lengthwise. Repeat this process 6 times. Rest for 30 minutes.
8. Gently sheet the puff pastry to get 15 rectangles.
9. Pipe the apple filling onto the center of each rectangle.
10. Fold over from corner to corner into a rectangle shape, and press edges together to seal.
11. Place pies on a baking sheet and put in a freezer for 30 minutes. Heat the frying oil and fry the apple pies until golden brown.
12. Let it cool, and dust with Fino Dusting Sugar (optional).

### Apple Filling

1. In a utility bowl, combine the Les Fruits 50% Apple, cinnamon and



## DISPLAY CONDITIONS

Room Temperature, Warm



## CATEGORY

Pastries, Pies



## FINISHED PRODUCT

Pie, Sweet Food, Sweet Good

2. Transfer in a clean Bakels Piping Bag.