

APPLE TART TATIN

OVERVIEW

04-005

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.300	100.00
BAKELS MARGARINE SPECIAL	0.060	20.00
BAKELS SHORTENING	0.060	20.00
Cold water	0.120	40.00
Refined Sugar	0.021	7.00
Total Weight:	0.561	

Group 2

Ingredient	KG	%
Butter	0.150	-
Refined Sugar	0.100	-
BRITE VANILLA EXTRA STRENGTH	0.001	-
Cinnamon	0.001	-
BAKELS LES FRUITS 50% APPLE	0.500	-
Fresh lemon juice (dayap)	0.020	-
Total Weight:	0.772	

Yield: 2 x 8-inch pie

METHOD

How to do it:

Crust:

1. Sift flour. Cut in Bakels Shortening and Bakels Margarine Special.
2. Dissolve sugar in cold water, add to dry mixture and knead by hand slightly until combined.
3. Roll out to about 1/8 inch thick and cut into 2 x 9" diameter circles. Cover and set aside.

Apple filling:

1. In a saucepan, melt butter until slightly bubbly. Add the sugar and stir in with a wooden spoon.
2. Add Brite Vanilla Regular and cinnamon. Continue simmering to make a caramel.
3. Stir in the lemon juice to deglaze the pan and continue cooking until it becomes a caramel.
4. Pour caramel into two 8" diameter pie pans. Place 250g Les Fruits Apple in each pie pan, top off with a little more caramel, then cover with prepared pastry crust. Tuck the pastry crust in between the apple filling and the pie pan sides.
5. Bake for 20 minutes at 180°C or until crust is golden brown.

Assembly:

After baking, turn upside down on a serving plate to remove from pie pan. Cool, cut into wedges and serve.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart