

APPLE TART WITH WALNUT STREUSEL

OVERVIEW

11-018

INGREDIENTS

Group Sugar Dough

Ingredient	KG	%
BAKELS SWEET DOUGH BLEND	0.025	20.00
All Purpose Flour	0.125	100.00
Unsalted Butter	0.035	70.00
Cold water	0.015	30.00
Total Weight:	0.200	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	-	-
Total Weight:	0.000	

Group Walnut Streusel

Ingredient	KG	%
Butter	0.113	0.00
Powdered sugar	0.125	0.00
Oatmeal	0.125	0.00
Walnuts	0.125	0.00
Cinnamon	0.001	1.00
Total Weight:	0.489	

METHOD

How to do it:

Sugar dough:

1. Sift Bakels Sweet Dough Blend and all purpose flour into a mixing bowl.
2. Add chilled unsalted butter.
3. Cut unsalted butter into flour mixture until fat particles are the size of peas or hazelnuts.
4. Add cold water to flour mixture. Mix very gently, just until water is absorbed.
5. Slightly knead the dough. Do not over knead the dough.
6. Form dough into ball and cover with plastic film. Rest dough inside the chiller for 1 hour.
7. Dust the working bench with flour and roll out the dough to 3 mm thickness. Avoid too much dusting flour.
8. Place the dough into the pan. Press the corners without stretching the dough.
9. Prick dough with fork to release trapped air between the dough and the pan.
10. Trim off excess dough and flute or crimp the edges as desired.
11. Bake at 180°C for 15 – 20 mins. Cool and fill with cooled filling.

Walnut Streusel:

1. Cream sugar and cream cheese for 10 mins.
2. Add eggs and Kirsch.
3. Pour ¼ cup Bakels Dark Chocolate Fudge into the mixture and mix.
4. Swirl remaining ¼ cup Bakels Dark Chocolate Fudge and Les Fruits Red Cherries Filling.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries

5. Pour into the pre-baked crust.
6. Bake for 40-55 mins at 135°C (275°F).