



DISPLAY CONDITIONS

Chilled



CATEGORY

Pastries, Pies



FINISHED PRODUCT

Pie

BANANA APPLE CUSTARD PIE

OVERVIEW

12-017

INGREDIENTS

Group Crust

Ingredient	KG	%
Graham crackers (crushed)	0.113	100.00
Butter	0.084	75.02
Sugar	0.056	50.00

Total Weight: 0.253

Group Filling

Ingredient	KG	%
Banana Lacatan variety	0.250	-
BAKELS LES FRUITS 50% APPLE	0.500	-
Cinnamon powder	0.001	-
BAKELS BAKE STABLE CUSTARD MIX	0.060	-
Cold water	0.180	-
APITO BUTTA VANILLA ESSENCE	0.006	-

Total Weight: 0.997

Group Topping

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	100.00
All Purpose Cream	0.100	50.00
Cold water	0.100	50.00
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.020	10.00

Total Weight: 0.420

Yield: 1 piece x 8" pie

METHOD

How to do it:

Crust:

1. Melt butter and combine with crushed graham crackers.
2. Mix thoroughly and press mixture onto bottom and ½ inch upside of an 8-inch removable bottom pan or spring form pan.

Filling:

1. Peel and cut banana into slices.
2. Combine cinnamon powder and Les Fruits Apple 50%. Set aside.
3. Layer banana slices into prepared crust, followed by Les Fruits Apple-cinnamon mixture.
4. In a mixing bowl, combine Bakels Bake Stable Custard Mix and water until homogeneous.
5. Mix the custard mixture at high speed for 5 minutes.
6. Add the Apito Butta Vanilla Erssence.
7. Spread evenly over the apple-cinnamon mixture.

Icing:

1. Combine Whip Brite and cold water in a mixing bowl and mix for 2 minutes at high speed.
2. Add the all purpose cream and continue mixing at high speed for 3 minutes.
3. Pipe on top of the Banana Apple Custard filling. Drizzle with Diamond Glaze Caramel Toffee. Freeze overnight.