



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries



FINISHED PRODUCT

Dessert, Fruit Tart, Sweet Food,
Sweet Good

BANDUNG LIMAU TART

OVERVIEW

19-010

INGREDIENTS

Group Tart Shell

Ingredient	KG	%
All Purpose Flour	0.225	100.00
BAKELS DAIRY BLEND	0.080	35.00
BAKELS MARGARINE SPECIAL	0.030	13.00
Powdered sugar	0.055	25.00
BRITE VANILLA EXTRA STRENGTH	0.002	0.67
Skimmed Milk	0.008	3.50
Whole Eggs	0.030	13.00
Total Weight:	0.430	

Group Filling

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.066	-
Water	0.197	-
Bandung Limau Flavoured Topping	0.088	-
Total Weight:	0.351	

Group Topping

Ingredient	KG	%
Bandung Limau Flavoured Topping	0.140	-
Total Weight: 0.140		

Yield: 14 pieces

METHOD

How to do it:

Tart Shell:

1. Mix together softened Bakels Dairy Blend, Bakels Margarine Special, powdered sugar, and Brite Vanilla Extra Strength on medium speed using a paddle attachment until light and fluffy.
2. Add eggs gradually. Mix until well-blended.
3. Add all the dry ingredients and mix on low speed until just combined.
4. Gather the dough together and form into a ball.
5. Divide the dough into 30-gram portions. Form each portion into a tiny ball.
6. Press the dough balls into the bottoms and sides of tart tins. Prick the bottom and sides of each tart with a fork around three or four times.
7. Bake at 180°C for 15-20 minutes or until the edges turn brown. Cool down.

Filling:

1. Whisk Bakels Bake Stable Custard Mix and water on high speed for 2 minutes.
2. Rest for 5 minutes.
3. Whisk again for 2 minutes.
4. Stir in the Bandung Limau Flavoured Topping to the custard mixture. Mix until well-combined.

Assembly:

1. Put 25 grams of filling in each tart shell
2. Spread 10 grams of Bandung Limau Flavoured Topping over the custard filling.
3. Bake at 180°C for 15-20 minutes.
4. Cool down.
5. Remove tarts from tins.