

BOAT TARTS

OVERVIEW

10-081

INGREDIENTS

Group Crust

| Ingredient | KG | % |
|--------------------------|-------|--------|
| Cake Flour | 0.100 | 100.00 |
| BAKELS MARGARINE SPECIAL | 0.033 | 33.40 |
| Sugar | 0.067 | 66.80 |
| Eggs | 0.050 | 50.00 |
| Total Weight: | | 0.250 |

Group Filling

| Ingredient | KG | % |
|----------------------------------|----|--------|
| BAKELS BAKE STABLE CUSTARD MIX | - | 100.00 |
| Water | - | 300.00 |
| BAKELS LES FRUITS Fruit Fillings | - | - |
| Total Weight: | | 0.000 |

Group Glaze

| Ingredient | KG | % |
|------------------------|----|--------|
| BAKELS SAPHIRE NEUTRAL | - | 100.00 |
| Water | - | 50.00 |
| Total Weight: | | 0.000 |

METHOD

How to do it:

Crust:

1. Mix cake flour and Bakels Margarine Special by hand until the mixture appears crumbly.
2. Add sugar and blend well.
3. Add eggs and knead until it forms a dough. Do not develop the dough.
4. Rest for 5 minutes.
5. Sheet the dough to about 1/8-inch thickness and mold onto greased, fluted tins.
6. Put holes on the base of the unbaked tart shells by using a fork.
7. Bake at 180°C for 5 minutes or until done.

Filling:

1. Combine Bakels Custard Mix and water in a mixing bowl.
2. Whisk on high speed for 3 minutes.

Glaze:

1. Combine Sapphire Neutral and water in a saucepan.
2. Heat until 95°C, then cool to 80°C.

Assembly:

1. Put custard inside the tart shells until half-full.
2. Place Les Fruits Fruit Fillings on top of the custard.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

3. Pour glaze.