



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Pastries, Tart



#### FINISHED PRODUCT

Tart

## COCO-UBE MALLOW TART

### OVERVIEW

20-002

### INGREDIENTS

#### Group Tart Shell

Ingredient	KG	%
APITO BISCUIT MIX	0.150	100.00
BAKELS DAIRY BLEND	0.100	66.66
Cake Flour	0.100	66.66
Egg Yolk	0.060	40.00
<b>Total Weight:</b>	<b>0.410</b>	

#### Group Filling

Ingredient	KG	%
PETTINICE READY-TO-USE WHITE ICING	0.300	-
APITO UBE PASTE	0.008	-
Ube Halaya (ready-made)	0.100	-
Desiccated Coconut	0.100	-
Iodized salt	0.003	-
<b>Total Weight:</b>	<b>0.511</b>	

## Group Topping

Ingredient	KG	%
Gelatin Powder	0.025	-
Water	0.125	-
White Sugar	0.500	-
Water	0.125	-
APITO UBE PASTE	0.008	-
<b>Total Weight:</b> 0.783		

**Yield:** 44 pcs

## METHOD

How to do it:

Tart Shell:

1. In a mixing bowl with paddle attachment, mix together Apito Biscuit Mix, cake flour, egg yolks and Bakels Dairy Blend on low speed for 30 seconds.
2. Switch to medium speed and continue mixing for 1-3 minutes just until the dough forms into a 3. ball and is manageable to handle.
4. Form in Boat Tart moulds.
5. Bake at 180°C in 15 minutes.

Filling:

1. In a sauce pan, simmer Pettinice RTU White Icing, ube jam, desiccated coconut and salt on low heat.
2. Continue stirring till well incorporated.
3. Cool down.

Mallow Topping:

1. Bloom gelatin powder in ice cold water.
2. Double boil the gelatin until in completely dissolves.
3. Beat the gelatin until foamy.
4. Boil the sugar syrup to 118°C.
5. Pour soft boiled sugar into the foamed gelatin.
6. Beat until stiff peak meringue forms.
7. Add Apito Ube Paste and mix until fully incorporated.

Assembly:

1. Pipe ube filling into baked tart shells.
2. Pipe prepared mallow topping with desired design.