

FRUIT TART

OVERVIEW

00-022

INGREDIENTS

Group 1

Ingredient	KG	%
Salt	0.003	0.50
Sugar	0.050	10.00
Cold water	0.150	30.00
All Purpose Flour	0.500	100.00
BAKELS SHORTENING	0.250	50.00
Total Weight: 0.953		

Group 2

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.150	-
Evaporated Milk	0.150	-
Total Weight: 0.400		

Group 3

Ingredient	KG	%
BAKELS LES FRUITS Fruit Fillings	-	-
Total Weight: 0.000		

Group 4

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.050	-
Water	0.025	-
Total Weight: 0.075		

Yield: 63 tarts x 24 grams

METHOD

How to do it:

Crust:

1. Dissolve salt and sugar in cold water. Set aside.
2. Rub lightly all purpose flour and Bakels Shortening.
3. Add the salt and sugar solution. Knead lightly. Note: Do not develop the dough.
4. Rest for 10 minutes.
5. Roll the dough to about 1/8 to 1/4 inch thick and mold into greased small fluted tins.
6. Using a fork, put holes on the base of the unbaked tart shells prior to baking.
7. Bake for 10-15 minutes at 180°C. Note: Tart shells may be kept refrigerated if not used immediately.
8. Half-fill the baked shells with custard cream and top with fruit filling.
9. Pour lightly cooled Sapphire Neutral over the fruit filling.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

10. Chill before serving.

Custard Cream:

1. Mix all ingredients on high speed for 2 minutes.
2. Rest for 5 minutes.
3. Mix for 2 minutes on high speed.

Glaze:

1. Boil Glageli Neutral and water.
2. Apply on tarts.