



DISPLAY CONDITIONS

Chilled, Room Temperature



CATEGORY

Desserts, Pastries, Specialty, Tart



FINISHED PRODUCT

Confectionery, Dessert, Tart

HONEY BUTTER TART

OVERVIEW

19-129

INGREDIENTS

Group Sable Dough

Ingredient	KG	%
All Purpose Flour	0.250	100.00
BAKELS DAIRY BLEND	0.200	80.00
Sugar	0.100	40.00
Salt	0.003	1.20
Egg white	0.025	10.00
Total Weight:		0.578

Group Filling

Ingredient	KG	%
Honey	0.100	-
Corn syrup	0.100	-
Culinary cream	0.075	-
BAKELS DAIRY BLEND	0.150	-
Sugar	0.500	-
Whole Eggs	0.350	-
Total Weight:		1.275

Yield: 3pcs

METHOD

Sable Dough:

1. Cream Bakels Dairy Blend, sugar and salt for 4-6 minutes.
2. Slowly add the egg whites while mixing at low speed.
3. Gently fold the sifted flour into the mixture (Note: Do not overmix.)
4. Chill for 24 hours.

Honey-Butter Filling:

1. Heat honey, corn syrup and cream at 80°C for 5 minutes.
2. Set aside and cool.
3. Cream butter and sugar until fluffy.
4. Slowly pour the honey mixture over the creamed butter until well blended.
5. Add the whole eggs and mix slowly.

Assembly:

1. Roll the dough until thickness is 2.5mm.
2. Cut the dough and lay on a pie shell mold.
3. Pour the honey mixture on the pie shells.
4. Bake in the oven with water bath for 1 hour at 170-180°C.