

# INDIVIDUAL PECAN TART

## OVERVIEW

16-044

## INGREDIENTS

### Group Dough

| Ingredient               | KG    | %      |
|--------------------------|-------|--------|
| Cake Flour               | 1.500 | 100.00 |
| BAKELS SWEET DOUGH BLEND | 0.500 | 33.33  |
| Eggs                     | 0.250 | 16.67  |
| BAKELS DAIRY BLEND       | 1.125 | 75.00  |
| Total Weight:            |       | 3.375  |

### Group Filling

| Ingredient           | KG    | %     |
|----------------------|-------|-------|
| Eggs                 | 0.200 | -     |
| Egg white            | 0.080 | -     |
| BAKELS CARAMEL CREAM | 0.400 | -     |
| Fresh Milk           | 0.160 | -     |
| Brown Sugar          | 0.200 | -     |
| Pecans (chopped)     | 0.140 | -     |
| Total Weight:        |       | 1.180 |

**Yield:** 56 pieces

## METHOD

How to do it:

Tarts:

1. For the base, cut the cold world compound butter in cubes and mix with other ingredients in a bowl using a paddle attachment.
2. Rest in the chiller for 2 hours.
3. Roll out the dough using a rolling pin or a dough sheeter.
4. Using a round cookie cutter, individual cut the dough at 60 grams each and put them on a well-greased muffin tin.
5. Blind bake for 6-8 minutes at 190°C.
6. Set aside not removing the tarts in the tin mold.

Filling:

1. Place whole eggs, egg whites, Bakels Caramel Filling, milk and sugar in a large bowl. Use a mixer to whisk until well combined and smooth.
2. Stir in the coarsely chopped pecans.
3. Pour the mixture into the baked tarts.
4. Bake in the oven for 12-15 minutes at 160°C or until the center is set.
5. Remove from the oven and set aside in the tin molds for 30 minutes or until cool.
6. Remove from the tin and serve.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries, Tart



## FINISHED PRODUCT

Tart