

KIWI AND APPLE CRUMBLE

OVERVIEW

19-166

INGREDIENTS

Group 1

Ingredient	KG	%
Almond Flour	0.100	100.00
Brown Sugar	0.090	90.00
Salt	0.005	5.00
BAKELS LES FRUITS 50% KIWI	0.150	150.00
Cinnamon powder	0.006	6.00
Rolled Oats	0.030	30.00
BAKELS DAIRY BLEND	0.070	70.00
Granny Smith Apples (cubed)	0.200	200.00
BRITE VANILLA EXTRA STRENGTH	0.005	5.00
Cornstarch	0.005	5.00
Sugar	0.040	40.00
Total Weight: 0.701		

Yield: 5 containers of 130g each

METHOD

How to do it:

1. In a small bowl, combine flour, brown sugar, salt, rolled oats.
2. Add the cubed Dairy Blend and combine using your hands until crumbly.
3. In another bowl, mix the Les Fruits Kiwi 50%, cubed apples, white sugar, and cornstarch, and evenly divide into the prepared containers.
4. Divide the crumble and top the kiwi and apple mixture.
5. Bake for 30-45 minutes in a 180°C oven or until the crust turns to golden brown.
6. Serve hot. Best served with ice cream on top.



DISPLAY CONDITIONS

Warm



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert