



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

POMEGRANATE BANDUNG LIMAU POP TARTS

INGREDIENTS

Group Dough

Ingredient	KG	%
All Purpose Flour	1.000	100.00
BAKELS SWEET DOUGH BLEND	0.242	24.25
Eggs	0.182	18.25
BAKELS DAIRY BLEND	0.545	54.55
Total Weight:	1.969	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% POMEGRANATE	0.325	0.00
Total Weight:	0.325	

Group Topping

Ingredient	KG	%
BAKELS BANDUNG LIMAU FLAVORED TOPPING	0.195	0.00
Total Weight:	0.195	

Yield: 13 sandwiched pieces x 4" x 3" (approximately 75g per 4"x3")

METHOD

How to do it:

Dough:

1. Cut the butter compound into cubes.
2. Mix the dry ingredients together.
3. Add the eggs.
4. Cut in the butter compound until all flour was covered.
5. Roll out the dough on a flat sheet using a rolling pin.
6. Rest in the chiller for 30 minutes.
7. Thaw the dough for about 15 minutes.
8. Roll out the dough until 9cm thickness using a dough sheeter or rolling pin.
9. Cut into 4" x 3" and place on a well-greased flat sheet.

Assembly:

1. Brush egg wash on the edges of a pre-cut dough.
2. Place 25g of Les Fruits Pomegranate 50% on one sheet of pre-cut dough.
3. Place the second pre-cut dough on top and press around the seams.
4. Press the edges of the rectangle using the fork.
5. Prick the top of the rectangle in multiple spots.
6. Brush with egg wash.
7. Bake at 180°C for 25-30 minutes.
8. Cool completely.
9. Place 15g of Bakels Bandung Limau Flavoured Topping on top of the tart.