



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Pastries, Tart



#### FINISHED PRODUCT

Confectionery, Tart

## SALTED EGG CHEESE TART

### OVERVIEW

20-026

### INGREDIENTS

#### Group Tart Shell

Ingredient	KG	%
All Purpose Flour	0.225	100.00
BAKELS DAIRY BLEND	0.080	35.00
BAKELS MARGARINE SPECIAL	0.030	13.00
Powdered sugar	0.055	25.00
BRITE VANILLA EXTRA STRENGTH	0.002	0.67
Skimmed Milk	0.008	3.50
Whole Eggs	0.030	13.00
<b>Total Weight:</b>	<b>0.430</b>	

### Group Filling

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.100	-
Coconut Milk	0.075	-
Evaporated Milk	0.075	-
Eggs	0.100	-
<b>Total Weight:</b> 0.350		

### Group Topping

Ingredient	KG	%
BAKELS GOLDEN SAUCE	0.045	-
<b>Total Weight:</b> 0.045		

**Yield:** 14 pcs

## METHOD

How to do it:

Tart Shell:

1. Mix together softened Bakels Dairy Blend, Bakels Margarine Special, powdered sugar, and Brite Vanilla Extra Strength on medium speed using a paddle attachment until light and fluffy.
2. Add eggs gradually. Mix until well-blended.
3. Add all the dry ingredients and mix on low speed until just combined.
4. Gather the dough together and form into a ball.
5. Divide the dough into 30-gram portions. Form each portion into a tiny ball.
6. Press the dough balls into the bottoms and sides of tart tins. Prick the bottom and sides of each tart with a fork around three or four times.
7. Bake at 180°C for 15-20 minutes or until the edges turn brown. Cool down.

Filling:

1. Whisk all ingredients together until smooth.
2. Transfer into a piping bag until ready to assemble.

Assembly:

1. Pipe 25 grams of filling into each tart shell.
2. Pipe Bakels Golden Sauce on top and use a toothpick or skewer to make a feather design.
3. Bake at 180°C for 15 minutes. The center should remain jiggly.
4. Cool down.
5. Remove tarts from tins.