

SWISS CREAM TART

OVERVIEW

16-029

INGREDIENTS

Group Tart

Ingredient	KG	%
Cake Flour	0.350	100.00
Refined Sugar	0.070	20.00
Butter	0.193	55.00
Eggs	0.035	10.00
Total Weight:		0.648

Group Swiss Cream

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.200	-
CREMESS SUPERIOR	0.050	-
Water	0.560	-
Total Weight:		0.810

Group Topping

Ingredient	KG	%
APITO COOKING CHOCOLATE	-	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	-	-
Total Weight:		0.000

Yield: 17 pieces x 30g

METHOD

How to do it:

Tart:

1. Combine all ingredients.
2. Deposit 30g dough in tart tins.
3. Bake at 180°C for 15-20 minutes.

Swiss Cream:

1. Mix all ingredients using wire whisk for 3 minutes at medium speed.

Assembly:

1. Pipe swiss cream on the pre-baked tart shells.
2. Dip in melted Apito Cooking Chocolate.
3. Top with Bakels White Chocolate Truffle (H&P).



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart