

TARTE MIRLITON

OVERVIEW

11-067

INGREDIENTS

Group Sugar Dough

Ingredient	KG	%
Refrigerated margarine	0.150	48.39
Sugar	0.065	20.97
Eggs	0.050	16.13
Salt	0.003	0.80
All Purpose Flour	0.310	100.00
Total Weight: 0.578		

Group Coconut Cream

Ingredient	KG	%
Sugar	0.050	-
Condensed Milk	0.150	-
Desiccated Coconut	0.125	-
APITO BUTTA VANILLA ESSENCE	0.002	-
BAKELS BAKE STABLE CUSTARD MIX	0.500	-
Total Weight: 0.827		

Group Custard Cream

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Water	0.400	-
Total Weight: 0.500		

Group French Meringue

Ingredient	KG	%
Actiwhite	0.015	-
Cold water	0.150	-
Sugar	0.225	-
Total Weight: 0.390		

Group Topping

Ingredient	KG	%
Gourmet Raspberry with Seeds Jam	0.300	-
Total Weight: 0.300		

Yield: 2 pieces

METHOD

How to do it:



DISPLAY CONDITIONS

Chilled



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

Sugar Dough:

1. Cream refrigerated margarine, sugar and salt until light in color.
2. Add egg alternately with the flour until well-blended.
3. Refrigerate for 3 to 4 hours.

Custard Cream:

1. Combine Bakels Bake-Stable Custard Cream and water in a mixing bowl.
2. Whip on high speed for 3 minutes or until desired consistency is achieved.

Coconut Cream:

1. Combine 500g of custard cream with Group 2 ingredients until well-blended.
2. Set aside.

French Meringue:

1. Soak Actiwhite in cold water for 10 minutes.
2. Whip Actiwhite solution.
3. Gradually add sugar until medium peak.

Assembly:

1. Sheet the sugar dough using rolling pin until 1/4 inch thick.
2. Place in an egg pie plate/pan.
3. Spread Frutojam Gourmet Raspberry evenly followed by the coconut cream filling.
4. Bake at 180°C for 30-45 minutes.
5. Cool then remove from the pan.
6. Decorate using French Meringue.