



CATEGORY

Confectionery



OCCASION

Autumn, Winter



FINISHED PRODUCT

Dessert

APPLE PASTRY

INGREDIENTS

Group Bottom

Ingredient	KG	%
Bakels Bisquit Crumb Digestive PF	0.500	83.30
Unsalted butter	0.100	16.70
Total Weight:	0.600	

Group Mousse

Ingredient	KG	%
Bakels Fond Royale Vegan	0.300	-
Water	0.500	-
Bakels Truffle White	0.100	-
Whipped cream	0.250	-
Total Weight:	1.150	

Group Topping

Ingredient	KG	%
Bakels Les Fruits Fruit Fillings 70%	-	-
Superglaze Neutral	0.300	-
Aromatic Colour Green	0.010	-
Total Weight:	0.310	

METHOD

Bottom

1. Blend all the ingredients for the bottom.

Mousse

1. Fill a mould with the mousse and pipe in Les Fruits Apple.

Topping

1. Heat the Super Glaze with the Green Colour to 45-55 degrees and dip the pastry.