



CATEGORY

Confectionery



**FINISHED
PRODUCT**

Dessert

SABLÉ BRETON WITH RASPBERRY

INGREDIENTS

Group Sablè Breton

Ingredient	KG	%
Bakels Vanilla Muffin & Cake	0.830	63.00
Butter	0.320	24.00
Egg yolk	0.160	12.00
Aromatic Orange Flavour	0.005	1.00
Total Weight:	1.315	

Group Raspberry Bavaois

Ingredient	KG	%
Whipped double cream	0.500	69.00
Water	0.125	17.00
Bakels Fond Royale	0.100	14.00
Total Weight:	0.725	

Group Glaze

Ingredient	KG	%
Bakels Diamond Glaze Neutral	1.000	67.00
Water	0.300	20.00
Bakels Sapphire Glaze	0.200	13.00
Aromatic Colour Red	0.050	0.05
Total Weight:	1.550	

Group Raspberry Chips

Ingredient	KG	%
Bakels Millionaries Caramel Raspberry	1.000	100.00
Total Weight:	1.000	

Group Filling

Ingredient	KG	%
<u>Bakels Les Fruits Raspberry</u>	1.000	100.00
Total Weight:	1.000	

METHOD

Step 1: Whisk egg yolk and butter with a wing, pour in the muffin mix and mix to a fine batter.

Step 2: Set the batter in the fridge for at least 2 hours.

Step 3: Roll out the dough to about 7mm and stick out and then place in a mold.

Step 3: Bake at 160C for about 25 minutes.

Step 4: Mix water and fond royal, mix in the lightly whipped cream so you get a smooth cream.

Step 5: Fill your flex shapes and place them in the freezer.

Step 6: Boil water and Bakels Saphire then add in Bakels Diamond Glaze and paint.

Step 7: Take 10g of Bakels Millionaries caramel raspberries and place it in a round 8cm silicone mold.

Step 8: Bake at 170C for about 9 minutes, let the chips cool a bit and then take them out of the mold to shape them around a stick.

Step 9: Now take out Breton and fill them with Les fruits raspberries, glaze the frozen raspberry cream pieces with the lukewarm glass and place them on the cake together with frozen raspberries, place there after the chip on top