



CATEGORY

Bakery, Filling, Icing & Topping,
Glazes, Glazes, Dips, Flans &
Gels, Patisserie



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Confectionery, Dessert, Fruit Tart,
Sweet Food, Sweet Good

BERRIES CREAM TARTS

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.500
Cake Flour	0.200
BAKELS BUTTA BLENDS	0.300
Eggs	0.050
Total Weight:	1.050

Group B

Ingredient	KG
BAKELS BAKE STABLE CUSTARD MIX	0.100
Water	0.300
Total Weight:	0.400

Group C

Ingredient	KG
Bakels Les Fruits Strawberry 50%	0.300
Total Weight:	0.300

Group D

Ingredient

BAKELS DIAMOND GLAZE NEUTRAL

KG

0.200

Total Weight: 0.200

METHOD

1. Whisk all ingredients (A) on medium speed for 2mins and pour into tartlet mold and bake is at 180°C for 25mins.
2. Whisk all ingredients (B) on medium speed or until evenly mix.
3. Pipe custard into tart and add in ingredient (C) then finally, cover will decorate / fruits preferred.
4. Lastly, apply ingredient (D) on the surface and it is ready to be served.