



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Other Products, Patisserie



OCCASION

Afternoon Tea, BBQ, Celebration,
Christmas, Easter, Festive,
Halloween, Mother's Day, Summer
, Valentine's Day



FINISHED PRODUCT

Dessert, Fruit Tart

SWEET MINCE PIE

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	1.000
Bakels Butta Blend/ Bakels Margarine Special	0.500
Total Weight:	1.500

Group B

Ingredient	KG
APITO BISCUIT MIX	0.500
	-
Total Weight:	0.500

Group Mince Pie Filling - A

Ingredient	KG
BAKELS MARGARINE P	0.150
Brown Sugar	0.382
Total Weight:	0.532

Group Mince Pie Filling - B

Ingredient	KG
Sultana	0.050
Blackcurrant	0.030
Cherry	0.020
Bakels Les Fruit Apple 50%	0.050
ORANGE COMPOUND	0.010
Vanilla Compound with Seeds	0.010
APITO LEMON PASTE	-
Total Weight: 0.170	

METHOD

1. Place all the ingredients (A) into a mixing bowl.
2. Beat the mixture at a slow speed for 1 minute, or until the dough is thoroughly combined.
3. Use a scale to portion the dough into 10-gram pieces.
4. Bake the dough at 180°C for 15 minutes or until it turns into a golden brown color.
5. Place all ingredients (Mince Pie Filling - B) into a mixing bowl.
6. Beat all ingredients (Mince Pie Filling - A) at a slow speed for 1 minute, or until the dough is thoroughly combined.
7. Add (Mince Pie Filling - B) into (Mince Pie Filling - A) and continue beating it until well mixed.
8. Once done, flatten the Apito Biscuit Mix Dough in Group A.
9. Then use a round dough cutter to shape multiple circles.
10. Press it into tart mould.
11. Add mince pie filling into mould.
12. Cover with another flat Apito Biscuit Mix Dough.
13. Egg wash the surface.
14. Bake at 180°C for 25 minutes or until it turns into golden brown color.

Cara-cara

1. Letakkan semua bahan A ke dalam mangkuk campuran.
2. Gaulkan campuran dengan perlahan selama 1 minit, atau sehingga adunan digabungkan seluruhnya.
3. Gunakan timbang untuk membahagikan doh ke beberapa kepingan 10 gram.
4. Bakar doh pada suhu 180°C selama 15 minit atau sehingga doh bertukar menjadi warna coklat keemasan.
5. Letakkan semua bahan kumpulan (Mince Pie Filling - B) ke dalam mangkuk campuran.
6. Gaulkan bahan kumpulan (Mince Pie Filling - A) dengan perlahan selama 1 minit, atau sehingga gabungan sebatii
7. Tambah Kumpulan (Mince Pie Filling - B) ke dalam kumpulan (Mince Pie Filling - A) dan gaulkan sehingga sebatii
8. Selepas itu, ratakan doh Apito Biscuit Mix di kumpulan A.
9. Gunakan pemotong bentuk bulat untuk memotong doh tersebut
10. Seterusnya, tekan doh bulat yang telah dipotong ke dalam acuan tart.
11. Masukkan isi pie ke dalam acuan tart.
12. Tutup dengan doh bulat di permukaan.
13. Gosok permukaan dengan telur.
14. Bakar dengan suhu 180°C selama 25 minit atau sehingga ia bertukar menjadi warna coklat keemasan.