



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Dessert, Sweet Food, Sweet Good



TARTA DE MANZANA CASERA

INGREDIENTS

Group A

Ingredient	KG
APITO BISCUIT MIX	0.200
Cake Flour	0.050
Eggs	0.050
BAKELS BUTTA BLENDS	0.100
Total Weight:	0.400

Group B

Ingredient	KG
APITO PLAIN MOIST CAKE MIX	0.500
Water	0.050
Eggs	0.200
BAKELS BUTTA BLENDS	0.200
Bakels Les Fruit Apple 50%	0.200
Total Weight:	1.150

Group C

Ingredient

Bakels Sapphire Gold

KG

0.100

Total Weight: 0.100

METHOD

1. Beat all ingredients (A) on low speed for 2mins.
2. Beat all ingredients (B) on low speed for 1min.
3. Then beat at medium speed for 2mins.
4. Roll out the pastry dough into 0.2cm thick and line the based on the tart pan.
5. Then pipe moist cake batter into the tart shell and sprinkle small amount of raisins on top (optional).
6. Arrange slice apple on top of the tart.
7. Bake at 185°C (top) and 100°C (bottom) for 30mins.
8. Then adjust and bake at 160°C (top) and 185°C (bottom) for 25mins or until well-baked and it is ready to served.