



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry



OCCASION

Afternoon Tea, Celebration



FINISHED PRODUCT

Dessert, Fruit Tart

TEH TARIK APPLE TART

INGREDIENTS

Group A

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.250
BAKELS BUTTA BLENDS	0.100
Eggs	0.100
Water	0.050
Total Weight:	0.500

Group B

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.550
Plain Flour	0.200
BAKELS BUTTA BLENDS	0.300
Total Weight:	1.050

Group C

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.225
Plain Flour	0.100
BAKELS BUTTA BLENDS	0.150
Croquant	0.010
Total Weight:	0.485

Group D

Ingredient

Dark raisins (chopped)

Bakels Les Fruit Apple 50%

KG

0.030

0.100

Total Weight: 0.130

METHOD

Method: TehTarik Cake

1. Mix all ingredients (A) in a mixing bowl at low speed for 1 minute.
2. Scrape down the mixture and continue at medium speed for 3 minutes. Set aside for use later.

Method: TehTarik Cookie Dough

1. Combine ingredients (B) in a mixing bowl with a dough hook and knead into a cookie dough.
2. Refrigerate for 1 hour in chiller.

Method: Crumble Dough

1. Combine ingredients (C) in a mixing bowl with a dough hook and knead into a crumble dough.
2. Refrigerate for 1 hour in chiller.

Method: Assembling the cake

1. Roll out the cookie dough into 2mm thick, large enough to line the base and side of the tart pan.
2. Pipe Teh Tarik Moist Cake batter into the tart shell made with cookie dough.
3. Pipe the apple raisin filling on top and sprinkle some crumble over it.
4. Bake at 185°C (bottom) and 150°C (top) for +/- 35 minutes.