



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery

APPLE CRUMBLE TART

OVERVIEW

(Recipe makes 13 tarts)

INGREDIENTS

Group I

Ingredient	KG
Crumble Mix (For sweet paste base)	2.000
Margarine	0.750
Total Weight:	2.750

Group II

Ingredient	KG
Pie Apples	2.840
White Sugar	0.400
Instant Thickener	0.040
Cinnamon	0.001
Total Weight:	3.281

Group III

Ingredient	KG
Bakers Mix (Optional)	0.100
Crumble Mix (For topping)	2.000
Margarine	0.650
Total Weight:	2.750

METHOD

1. Place all of the ingredients from Group I into the mixing bowl and mix on slow speed for ± 5 minutes until the mixture forms a crumble.
2. Remove the mixture from the mixing bowl and roll out on to a floured surface using a rolling pin.
3. Place an apple tart foil upside on to the rolled out sweet paste and cut around the foil.
4. Place the cut out sweet paste base into the foil and press out firmly into the foil.
5. Using a knife, cut the sweet paste to neaten the edges.
6. Repeat steps 3 – 5 until all of the sweet paste has been used up.
7. Par bake all of the crumble bases for 10 minutes at 180°C.
8. Remove from the oven and allow to cool.
9. Place all of the ingredients from Group II into the mixing bowl and mix well using a spatula.
10. Deposit 350g of the apple mixture into each of the par baked bases.
11. Place all of the ingredients from Group III into the mixing bowl and mix on slow speed for ± 5 minutes until the mixture forms a crumble.
12. Sprinkle 250g of the crumble mixture over each of the apple filled tarts.
13. Place in the oven and bake at 190°C for 30 – 35 minutes.
14. Remove from the oven, allow to cool and dust with icing sugar.