

Apple Almond Tart



RECIPE QUANTITY	10	pieces	RECIPE NUMBER	GB70082
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Sablé dough for tart

275 g butter unsalted	9.7oz
120 g icing sugar	4.23oz
5 g salt	0.18oz
90 g fresh eggs	3.17oz
455 g pastry flour type 400	16.05oz
55 g almonds peeled, ground	1.94oz

Beat the butter, the sugar, the salt to obtain a creamy mixture. Slowly add the eggs. Fold in the sifted flour and almonds add the flour and ground almonds until all is well combined. place for min. 2 hours in the refrigerator.

Cream fruit, crème fraîche, rum

140 g butter	4.94oz
230 g crème fraîche 30%	8.11oz
275 g Felcopan 25%, Bakeable filling almond	9.7oz
250 g Pastry Cream (hot)	8.82oz
10 g corn starch	0.35oz
70 g water	2.47oz
25 g rum 40%vol.	0.88oz

Cream the butter by hand, carefully add crème fraîche and mix until smooth. Stir the whipped vanilla cream with Felcopan by hand until creamy smooth. Mix the cornflour, water and rum together, bring to the boil, mix everything together until smooth, chill the cream for at least 2 hours. Use at room temperature.

Pastry Cream (hot)

100 g Vanilla cream powder,	3.53oz
Custard powder with vanilla, Warm	
1000 g milk 3.5%	35.27oz
200 g granulated sugar	7.05oz

Stir 250 g / 8.8 oz of cold milk with the Cream powder until well dissolved. Boil the remaining milk and sugar. Add to the vanilla powder mixture and bring to a boil again.

Filling sultanas in rum

50 g rum 40%vol.	1.76oz
100 g sultanas	3.53oz

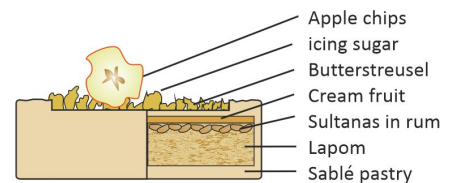
Soak the rum and sultanas overnight.

Cinnamon crumble

300 g butter	10.58oz
100 g icing sugar	3.53oz
200 g raw cane sugar, coarse	7.05oz
75 g almonds peeled, ground	2.65oz
320 g pastry flour type 400	11.29oz
5 g cinnamon powder	0.18oz

Beat the butter, sugar and cinnamon powder until creamy. Fold in the sifted cold flour and frozen almonds and process into a crumble dough. Place for min. 2 hours in the refrigerator.

Structure



Apple Almond Tart

850 g Sablé dough for tart	29.98oz
1000 g Lapom, Bakeable filling apple, Chunks	35.27oz
300 g Cream fruit, crème fraîche, rum	10.58oz
50 g Filling sultanas in rum	1.76oz
650 g Cinnamon crumble	22.93oz
20 g icing sugar	0.71oz
20 g Apple chips dried	0.71oz

Felchlin Marketing Material

Tarte Chrome steel Ø11 x H
3 cm / 4.33 x 1.18 inches

Apple Almond Tart

Sablé dough for tart

Roll out the Sablé dough to 3 mm / 0.118 inch.

Finition

Sablé dough lay in the tart rings. Fill with lapom and smooth flat, place on sultanas. Spread on almond cream and sprinkle with crumble, make sure that the crumble is thinly sprinkled around the edges and a little higher in the middle. Bake on perforated trays and silpain mats, if necessary place a second tray underneath, bake.

Baking temperature

175°C / 347°F oven,
150°C / 302°F fan oven, fan oven
minimum Baking time approx. 45 minutes

Attention

After approx. 25 minutes baking time, remove the tartes from the oven and leave to stand for approx. 5 minutes, then finish baking. This prevents the filling from over-baking.

After baking, decorate with icing sugar and a dried apple chip.

FELCHLIN PRODUCTS

KB11	Felcopan 25%, Bakeable filling almond
KB67	Lapom, Bakeable filling apple, Chunks
UE05	Vanilla cream powder, Custard powder with vanilla, Warm
VO26	Tarte Chrome steel Ø11 x H 3 cm / 4.33 x 1.18 inches

Apple Almond Tart

Felchlin Marketing Material



VO26 Tarte Chrome steel Ø11 x H 3 cm / 4.33 x 1.18 inches

Apple Almond Tart



Recipe number : GB70082

Description : Fruity apple almond tart with cinnamon crumble

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	338
Selling days	1 day	Kilojoule (kJ)	1415
Selling price		Lipids	16.69 g
Selling unit	1 piece	saturated fatty acids	8.62 g
		Carbohydrates	41.32 g
		of wich sugars	25.22 g
		Proteins	3.96 g
		Salt	0.25 g

Declaration :

Water, **wheat flour**, **butter**, sugar, dried apples 10%, raw cane sugar, **almonds** 4%, **eggs**, **crème fraîche**, **whole milk**, sultanas, rum (sugarcane), maize starch, acidifying agent (citric acid), edible salt, **soy**, humectant (sorbitol), corn flour, cinnamon, preserving agent (potassium sorbate), thickening agent (sodium alginate), natural bitter almond flavour, colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, flavour, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar, vanille

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