

Apple Jalousie

with Lapom



RECIPE QUANTITY	20	Pieces	RECIPE NUMBER	GB60227
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Puff Pastry

760 g water	26.81oz
2000 g pastry flour type 400	70.55oz
50 g salt	1.76oz
40 g white wine vinegar	1.41oz
600 g butter	21.16oz
1000 g butter for laminating	35.27oz

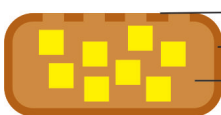
Knead all the ingredients except for the laminating butter to obtain a dough, allow to rest for 6 hours. Depending on the usage, the dough needs 2 double folds and 1 single fold for more or 5 single folds for less leavening power.

Egg Wash

880 g past. liquid egg yolk	31.04oz
20 g granulated sugar	0.71oz
10 g salt	0.35oz
90 g water	3.17oz

Mix the ingredients.

Structure



Egg wash
Puff pastry
Filling

Roll out half of the puff pastry to a thickness of 2.5 mm / 0.098 inches. Cut into strips measuring 56 cm x 7 cm / 22.05 inches x 2.76 inches, pipe 2 strands of Lapom into the centre using an 18 mm / 0.71 inches nozzle. Roll out the remaining puff pastry to 2.75 mm / 0.11 thick, cut into strips measuring 56 cm x 6 cm / 22.05 inches x 2.36 inches, score with a jalousie stripe dough roller and pull apart evenly, then place over the filling along the entire length. Cut out pieces measuring 14 cm x 7 cm / 5.51 inches x 2.76 inches, brush with egg wash and bake.

Baking temperature:

170°C / 338°F, fan oven

Baking time:

approx. 30 minutes

FELCHLIN PRODUCTS

KB67 Lapom, Bakeable filling apple, Chunks

Please note: Some products are not available in all markets

Apple Jalousie

1600 g Puff Pastry	56.44oz
1300 g Lapom, Bakeable filling apple, Chunks	45.86oz
50 g Egg Wash	1.76oz

Finishing: