BRETON APPLE PIE

STEP 1

INGREDIENTS		PREPARATION
TOP FROLLA UNSALTED BUTTER 82% FAT EGG YOLKS VIGOR BAKING SALT	g 1.000 g 600 g 300 g 10 g 8	Whip in planetary with whisk the butter or margarine and salt for 2-3 minutes, add the egg yolks and continue to whip for other 2-3 minutes. Add TOP FROLLA and VIGOR BAKING and stir reaching a complete mixture. In a round and lightly greased cake tin bag out, using a pastry bag, about 8 mm of mixture. Place on the surface a layer of about 1 cm of FRUTTIDOR APPLE leaving a small space all around free. Bake at 190-200°C for 20-25 minutes, reaching a complete browning. Decorate dusting the border with BIANCANEVE PLUS and cover the surface with MIRAGEL jelly.

STEP 2

INGREDIENTS

FRUTTIDOR MELA To Taste

STEP 3

INGREDIENTS

BIANCANEVE PLUS To Taste

MIRAGEL To Taste

