



## BRETON APPLE PIE

### STEP 1

---

#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| TOP FROLLA              | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 600   |
| EGG YOLKS               | g 300   |
| VIGOR BAKING            | g 10    |
| SALT                    | g 8     |

#### PREPARATION

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 |