

BRETON APPLE PIE

Basic level

TOP FROLLA	1.000g
unsalted butter 82% fat - (con cons. morbida)	600g
egg yolks	300g
VIGOR BAKING	10g
salt	8g

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.

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