



APPLE AND BLUEBERRIES CAKE

👤 Basic level

GRANSFOGLIA

water

1.000g

450g

Knead in planetary mixer for 5-10 minutes until a smooth, velvety mixture is obtained. Let rest for about 10 minutes then roll out to a thickness of about 1-2cm, giving a rectangular shape. On one half of the pastry place 700g of puff pastry margarine previously worked into a flat rectangular shape (or use "platte" margarine). Cover the margarine with the other half of the mixture and seal the edges well. Roll out again uniformly to obtain a rectangular shape with a thickness of about 1-2cm and make a three-layer fold. Without resting time roll out the pastry again and make a 4-layer fold. Cover with a plastic sheet to avoid drying out and leave to rest for 10 minutes, then repeat the three- and four-layer folds. Leave to rest for 10-15 minutes (well covered with plastic sheets), roll out to a thickness of 2 millimetres. Line a baking tin of desired size (height 5 cm) and spread a layer of about 1 cm of FRUTTIDOR APPLE. Place some blueberries on the Fruttidor layer and place some apples slices as desired. Decorate the center with sliced almonds and bake at 210-220° C for 30-35 minutes. After complete cooling, cover with MIRAGEL, COVERGEL or RIFLEX and decorate at will.

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