



# BRETON CEREAL AND APPLE PIE

chef Basic level

## INGREDIENTS

### CEREAL'EAT FROLLA

unsalted butter 82% fat

egg yolk

### VIGOR BAKING

salt

## PREPARATION

1.000g Beat the butter or margarine and salt in a food mixer using the beater for 2-3 minutes, add the egg yolks and keep mixing for 2-3 minutes. Add the 600g 300g CEREAL'EAT SHORTCRUST and VIGOR BAKING and mix well together. Using 10g a piping bag, pipe about 8 mm of mixture into a lightly greased round tin. 8g Spread a layer of FRUTTIDOR MELA GROS MORCEAUX about a centimetre deep over the top, leaving a narrow border free around the edge and decorate with sliced almonds. Bake at 180-190°C for 20-25 minutes or until the pie is completely golden brown.