



BRETON CEREAL AND APPLE PIE

👤 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 CEREAL'EAT SHORTCRUST and VIGOR BAKING and mix well together. Using
300g a piping bag, pipe about 8 mm of mixture into a lightly greased round tin.
10g Spread a layer of FRUTTIDOR MELA GROS MORCEAUX about a centimetre
8g 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.