



## BRETON CEREAL AND APPLE PIE

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### INGREDIENTS

CEREAL'EAT FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 600
EGG YOLK	g 300
VIGOR BAKING	g 10
SALT	g 8

### PREPARATION

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 CEREAL'EAT SHORTCRUST and VIGOR BAKING and mix well together. Using a piping bag, pipe about 8 mm of mixture into a lightly greased round tin. 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.

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### STEP 2

### INGREDIENTS

FRUTTIDOR MELA EN GROS MORCEAUX	To Taste
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### STEP 3

### INGREDIENTS

ALMOND FLAKES	To Taste
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**STEP 4**

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**INGREDIENTS**

COVERGEL NEUTRO

To Taste

**STEP 5**

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**INGREDIENTS**

MIRAGEL

To Taste