BRETON APPLE PIE

STEP 1

INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Whip in planetary with whisk the butter and continue to whip for other 2-3 mineraching a complete mixture. In a roun about 8 mm of mixture. Place on the sleaving a small space all around free. browning. Decorate dusting the border MIRAGEL jelly.
UNSALTED BUTTER 82% FAT	g 600	
EGG YOLKS	g 300	
VIGOR BAKING	g 10	
SALT	g 8	

tter or margarine and salt for 2-3 minutes, add the egg yolks ninutes. Add TOP FROLLA and VIGOR BAKING and stir bund and lightly greased cake tin bag out, using a pastry bag, e surface a layer of about 1 cm of FRUTTIDOR APPLE e. Bake at 190-200°C for 20-25 minutes, reaching a complete der with BIANCANEVE PLUS and cover the surface with

STEP 2

INGREDIENTS

FRUTTIDOR MELA To Taste

STEP 3

INGREDIENTS

To Taste BIANCANEVE PLUS MIRAGEL To Taste

