



Apple Raspberry Tartlette



Finishing Suggestion

- 5280-32 Raspberry Bag Pac
- 5114-33 Apple Pie Filling
- 5345-08 Apricot Glaze

Directions:

1. Make short dough:
 - 7 lbs. Cold Unsalted Butter
 - 4 lbs. Granulated Sugar
 - 1 lb. Eggs
 - 8 lbs. 10 oz. Bread Flour
 - a. Mix butter, sugar and eggs until crumbly
 - b. Add flour and mix until just blended.
2. Roll out to approx 4mm and line tartlette pans.
3. Thinly spread Raspberry Filling onto bottom of crust.
4. Mix:
 - 1 lb. Apple Pie Filling
 - 1/4 lb. IQF Raspberries
5. Deposit into each tartlette.
6. Prepare short-paste for trellis:
 - 1 lb. 4 oz. Unsalted Butter
 - 1 lb. 4 oz. Granulated Sugar
 - 13 oz. Whole Eggs
 - 1 lb. 14 oz. Pastry Flour
 - a. Mix all ingredients for 8 minutes, 2nd speed.
 - b. Scrape and mix for 1 minute, 2nd speed
7. Put short paste in pastry bag with #3 tip.
8. Pipe trellis on tarts.
9. Bake at 375F for 45 minutes or until trellis is golden brown.
10. Brush with apricot glaze and garnish.



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