



## CATEGORY

Confectionery



## FINISHED PRODUCT

Dessert

# PEACH MELBA WITH A TWIST

## INGREDIENTS

### Group Raspberry Bavaois

Ingredient	KG	%
Whipped double cream	0.500	67.00
Water	0.125	16.90
<a href="#">Bakels Fond Royale</a>	0.100	13.40
<a href="#">Aromatic Raspberry Flavour</a>	0.020	2.70
<b>Total Weight:</b>	0.745	

### Group Shortcrust Pastry

Ingredient	KG	%
Wheat flour	0.460	45.80
Butter	0.275	27.40
Icing sugar	0.185	18.40
Egg yolk	0.075	7.40
<a href="#">Aromatic Orange Flavour</a>	0.050	0.50
<a href="#">Aromatic Vanilla Flavour</a>	0.005	0.50
<b>Total Weight:</b>	1.050	

### Group Glaze

Ingredient	KG	%
<u>Bakels Diamond Glaze Neutral</u>	1.000	66.70
Water	0.300	20.00
<u>Bakels Saphire Glaze</u>	0.200	13.30
<u>Aromatic Colour Red</u>	0.010	-
<b>Total Weight:</b> 1.510		

### Group Fyllning

Ingredient	KG	%
<u>Bakels Les Fruits Peach Tonka</u>	1.000	-
<b>Total Weight:</b> 1.000		

## METHOD

Step 1: Mix water, color and Bakel's fond royal.

Step 2: Mix in the lightly whipped cream, so you get a homogeneous batter.

Step 3: Fill up your silicone molds and freeze them.

Step 4 : Mix all ingredients for the tenderdough, roll out to 3mm and dress the tartlette tin

Step 5: Bake them off in 160C for about 15 min

Step 6: Boil water and Bakel's Saphire, add diamond glaze and red color to the desired strength.

Step 7: When tartletten is cool, take them out of the molds, fill the tartlette with Les fruits peach Tonka, about 30g.

Step 8: Remove the frozen raspberry bavarois from the freezer and remove them from the molds, place them on a grid and glaze them with the glaze.

Step 9: Assemble them on the tartlette, and garnish with a raspberry.