





Bakery, Patisserie



FINISHED PRODUCT

Filling

APPLE AND BLUEBERRY FLAN FILLING — NO COOK METHOD (USING PETTINA APPLE AND BLUEBERRY MIX)

INGREDIENTS





Group 1

Pettina Apple and Blueberry Mix

Water

Total Weight: 17.000

KG

5.000

12.000

METHOD

- 1. Place PETTINA APPLE & BLUEBERRY MIX in a clean bowl.
- 2. Add the water and stir in gently.
- 3. Allow to soak for a minimum of 15 minutes.
- 4. The filling is now ready for use in flans, pies, turnovers etc.

Notes: If not using the complete pack of PETTINA APPLE & BLUEBERRY MIX make sure the apple pieces are thoroughly blended through the powder before weighing off.

Ensure the mixing bowl and other utensils are thoroughly cleaned.

Any filling not being used at the time of preparation should be refrigerated and stored in a clean container.