



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Custard

APRICOT BAVARIAN (USING BAVARIAN SUPREME)

INGREDIENTS

Group 1

Ingredient	KG
Water	1.200
Sugar	0.300
Total Weight:	1.500

Group 2

Ingredient	KG
Water	0.400
Bavarian Supreme	0.200
Total Weight:	0.600

Group 3

Ingredient	KG
Pettina Apricot Mix	1.200
Total Weight:	1.200

METHOD

1. Mix Group 1 in a saucepan and bring to the boil.
2. Dissolve Group 2 together and add to Group 1.
3. Whilst stirring bring back to the boil.

4. Add Group 3 when boiling and continue to boil for 2 minutes.
5. To prepare Group 3 use Bakels Fruit Filling Recipe
6. Use as an apricot custard filling for small tarts, apricot meringues and as an apricot spread for rolls etc.