

DUTCH APPLE (USING PETTINA FRUIT AND NUT LOAF MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Fruit and Nut Loaf Mix	2.000
Egg	0.375
Water (Variable)	1.250
Apple (diced)	0.375
Total Weight:	4.000

Group 2

Ingredient	KG
Pettina Kokomix	0.750
Cake Margarine - Medium Grade	0.080
Total Weight:	0.830

Yield: The above recipe is suitable for one standard baking tray.

METHOD

1. Place Group 1 in mixing bowl.
2. Blend on low speed for 1 minute.
3. Scrape down.
4. Mix on second speed for 2 minutes.
5. Deposit into a pre-papered standard baking tray.
6. Scatter top of slice with additional diced apple.
7. Blend Group 2 by rubbing cake margarine through PETTINA KOKOMIX to make "Crunch" topping.
8. Spread the topping evenly over the top of the diced apple then sprinkle with cinnamon sugar.
9. Oven temperature 170°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Fruit Loaf