



Aladdin Apple

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For Sweet dough

- 2500 g flour
- 1800 g butter soft
- 750 g sugar
- 30 egg yolks
- 30 g salt

For Almond filling

- 500 g almond paste
- 150 g pistachio grits
- 75 g water
- 1 g cinnamon

For Butter Cream

- 1000 g butter *
- 1000 g milk
- 800 g water**
- 2100 g sugar
- 10 g vanilla flavour
- 360 g egg Yolk

*approx. 20-25°C

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- 280 g compound pistachio

For Chocolate Spray

- 50 g white chocolate
- 50 g cocoa butter (*)

*Green coloring

For Decoration

- 10 g pistachio kernels
- 80 g **Aldia Apple Filling**
- 5 g almond shavings

For Sweet dough

- Mix first the sugar and the egg yolks.
- Add the salt with one part of the flour and the butter, continue doing this until all the butter and flour is mixed in the dough (step by step).
- Place the dough in the refrigerator overnight.
- Before using mix the dough shortly.

For Almond filling

- Mix the ingredients of for 3 minutes at low speed.

For Butter Cream

- Add the milk, water and 2/3 of sugar into a pot and bring it to boil.
- Mix the rest of sugar (1/3) with the egg yolk and add it to the boiling mix.
- Heat up the mix until 82°C and let it cool down.
- Mix 750g of it with 1000g of butter during 10 min approx.

For Chocolate Spray

- Heat both ingredients up to a maximum of 45°C.
- Add the green coloring.
- Fill the spray gun.

The Assembly and Finishing

- Roll out the sweet dough to a thickness of 2.5 mm.
- Cut stripes of 3 x 32 cm.
- Pipe Almond filling onto the sweet dough and pipe the **Aldia Apple Filling** on top.
- Baking temperature
 - Deck oven 180°C.
 - Rotation oven 160°C.
- Baking time 20 minutes.
- Mix the Butter Cream with the Compound Pistachio and pipe a layer in a silicone form.
- Pipe a line of **Aldia Apple Filling** onto the pistachio butter cream.
- Pipe a second layer creme au beurre into the form and close with the baked sweet dough and Freeze.
- Brush with green chocolate spray and cut into 4 pieces.
- Decorate with butter cream, **Aldia Apple Filling**, pistachio and almond shavings.

Yield 16 pieces