

Apple Rose Tart



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Apple Rose Tart



Ingredients:

Tart crust:

160 g	Cake flour
25 g	Almond flour
50 g	Powdered sugar
80 g	Unsalted butter (cold from the fridge)
35 g	Egg

Almond filling:

50 g	Unsalted butter(softened)
30 g	Granulated sugar
30 g	Almond flour
50 g	Egg
3 ml	Rum

Apple Sauce:

200 g	Diced apple
$\frac{1}{5}$	Lemon
25 g	Granulated sugar

Apple peel solution:

300 g	Water
50 g	Granulated sugar
2	Fresh Lemon Juice
3 pcs	Apple peel
	Apple slice

Workflow:

1. To create a tart crust, first mix the ingredients and sift the flour.
2. Add cold butter to the mixture and pulse until the mixture becomes crumbly.
3. Add egg and mix well to form a dough, refrigerate overnight before use.
4. Mix all apple sauce ingredients in a pot and cook at low heat for 20 minutes until diced apples soften, then use a hand blender to create apple sauce (reserve some diced apples for later use).
5. Boiled all apple peel solution ingredients (except apple slices) then let it cool and soak apple slices until it gets soft.
6. Mix almond cream ingredients.
7. Roll the tart dough into the pastry sheet, press the pastry to the throughout the tart mold, bake at 170°C with 4D HotAir for 10 minutes, then remove from the mold.
8. Spread the almond filling in an even layer in the baked crust, add a few diced apples, and bake at 160°C with 4D HotAir for another 10 minutes.
9. Add apple sauce on the surface. Overlap 4-5 apple slices, and roll them up to look like a rose. Place the rose in the tart, on top of the apple sauce, and bake again for 5 minutes.
10. After baking, dust the tops with powdered sugar.

Setting procedure:

First, bake the tart crust using 4D HotAir at 170°C for 10 minutes. After adding fillings, bake again for 10 minutes. Finally, bake for another 5 minutes once added apple slice and apple sauce.

4D HotAir

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