



**CHALKIDIKI
FLOUR MILLS SA**



QUALITY CONTROL LABORATORY
traditional quality

Pastry “Pasta Flora” - Apple pie

	Ingredients	Quantity
1	Flour Ready Cake mix	1000 g
2	Flour Zacharoplastikis	800 g
3	Whole Eggs (fresh)	300 g
4	Butter or margarine	500 g
5	Water	100 g
	TOTAL	2700 g



Recipe Streusel

	Ingredients	Quantity
1	Flour Ready Cake mix	1000 g
2	Flour Zacharoplastikis	200 g
3	Butter or margarine	600 g

TART PROCEDURE

Use the mixing bowl with the scraper.

Place the “Ready Cake mix” into the mixing bowl and run at low speed by adding the “Zacharoplastikis” flour with the butter until a tight dough is formed.

Add the eggs and the water and mix for two minutes at medium speed.

Let the dough rest for 10 to 15 minutes.

Place the dough into the desired forms.

Streusel PROCEDURE

Place all the ingredients into the mixer and mix until a cream has been formed.

Then place into a pan and freeze.

COMPOSITION:

Shape the tart using a tart form. Spread apples, walnuts and cinnamon and rub the frozen leaf Streusel(strozel).

Baking temperature: 180° C

Baking time: 40 - 45 minutes (approx.)

Decorate with sugar powder.