

HOW TO MAKE

Apple Brioche Tart

MADE WITH

Superior Brioche, BP Creamy Instant Custard, Soleil, and Honey-B Glaze

ITEM NUMBERS

#60056, 50027, 30121, 70001

DESCRIPTION

Rich and tender yeast raised tart, filled with delicious vanilla custard and fruit, finished with a sweet glaze.

RECIPE

BRIOCHE TARTS

White Flour	100%
Superior Brioche	30%
Dry Yeast	2%
Water	55%
Soleil (Egg Replacer - Optional)	5%

CUSTARD

Water	100%
BP Creamy Instant Custard	37.5%



PROCEDEURE

1. Combine water and BP Creamy Instant Custard with a whisk and set aside.
2. Combine all ingredients for brioche dough, mix on 1st speed for 4 minutes or until incorporated.
3. Mix on 2nd speed for 6-8 minutes until fully developed. Target dough temperature 75 F°.
4. Divide dough into 1.75 oz. pieces and shape round.
5. Proof for 1 hour.
6. Press down in center of brioche, stretching the dough to 4" round piece with a ½" rim.
7. Deposit 1 ounce of BP Instant Custard into the center and spread evenly.
8. Place apple slices or other fresh fruit on top.
9. Bake at 360 F° for 15 minutes and once cooled apply BreadPartners' Honey-B Glaze.

TIPS

For every gallon of water, mix 3 lbs. of BP Creamy Instant Custard. For creamier custard try milk in place of water.