



Apple Chibouste

12 portions



Ingredients

Blue Band Master Cake Margarine	100 gr	Maizena	50 gr
Sugar refined	60 gr	Water	250 lt
Eggs	50 gr	Apple (slice)	to taste
Low protein flour	250 g	Sugar	50 gr
Malang apple (diced)	1000 gr	Palm sugar	50 gr
Sugar	200 gr		
Raisins	125 gr		
Cinnamon powder	5 g		

Cooking Methods

Preparing the Filling

1. Cook apples, granulated sugar, cinnamon powder and water until it becomes puree.
2. Put the raisins, cook about 3 minutes, add the maizena, cook until thick.

Making the Pie

1. Mix margarine, refined sugar, flour, stir until grained.
2. Put eggs, mix well, roll thin, print on muffin prints.
3. Add in the filling, bake with temperature 170°C for 12 minutes.

Finishing

1. Add apple slices as topping, sprinkle a mixture of sugar and palm sugar on top.
2. Grill with blow torch until it becomes caramel.
3. Note: Can also added vanilla ice cream on top of a pie that has been given caramel.