



Apple Rhineland

48 pcs



Ingredients

Puff Skin

High protein flour	1000 gr
Sugar	50 gr
Salt	20 gr
Cold water	500 cc
Blue Band Master Cake Margarine	150 gr
Pastry fat	500 gr

Filling

Apple Malang, diced	500 gr
Water	350 gr
Raisins	70 gr
Sugar	100 gr
Powdered cinnamon	3 gr
Maizena	60 gr

Cooking Methods

Puff Skin

1. Mix all dry ingredients together.
2. Put the water, stir until clot then add water stir until half-calf.
3. Round, rest on the table for about 15 minutes.
4. Cut across and insert pastry fat cover and roll lengthwise fold with double fold 2 fold, rest about 20 minutes.
5. Repeat above until 5 times.
6. Thin with thickness about 3 mm, cut with size 10x30 cm. Add the apple filling then cover with dough size 12x30 cm, then trim and polish with eggs. Bake with a temperature of 200°C

Filling

1. Boil water, add the apple, raisin, and maizena which has been dissolved with a little water, cook to thicken, add cinamon powder, stir well.