



# Fruit Slice

30 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

### Topping

Ready to use vla
Apple Malang
Canned peach

## Cooking Methods

1. Mix all dry ingredients together.
2. Put the water, stir until clot, then add water stir until not too stick anymore.
3. Round, rest on the table for about 15 minutes.
4. Cut across and insert pastry fat lid and roll extending fold with fold double single fold, rest 20 minutes.
5. Repeat the above method up to 5 times.
6. Thin with thickness of about 3 mm then cut the size 12x10 cm, filled in vla and arrange thin sliced apple or peach, polish with egg, and bake with temperature 200°C until cooked.