



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Confectionery, Strudel, Sweet  
Good

# FOREST FRUIT STRUDEL

## INGREDIENTS

### Group : Group 1

Ingredient	KG
<b>Fruit Filling - Fruits of the Forest 70%</b>	0.450
Puff pastry	0.400
<b>RTU Vanilla Cream Filling</b>	0.100
Granulated sugar	0.020
Egg wash	-
<b>Total Weight:</b>	0.970

Yield: 1 Strudel

## METHOD

1. Cut the puff pastry sheet in half, take one half as the base.
2. Pipe 100g of **RTU Vanilla Cream Filling** lengthways across the sheet.
3. Spoon on 450g of **Fruit Filling – Fruits of the Forest 70%** over the top.
4. Take the second half of the puff pastry and place on top.
5. Score with a knife and apply an egg wash.
6. Sprinkle 20g of granulated sugar on top.
7. Bake at 190°C for 35 minutes.
8. Once cooled, dust with icing sugar and cut as desired.