

# Toffee Apple pie

Floral Beauty Recipe: Apple Pie Originated in England The first written apple pie recipe goes back to 1381 in England. It was made by Geoffrey Chaucer and included apples, figs, raisins, pears and a pastry shell (but no sugar) My rendition of an Old Time Favorite with a Modern Twist that keeps the core elements but brings visual a new dimension using the Dobla coupole green

Product Total Weight: 95g per serving x 1 Person ( Recipe makes 50-60 portions)



## Recipe

### CRÈME BRULEE CREAM 25GR PER ITEM

35% Cream r	500g
Sinfonia Bianco r	500g
35% Cream r	600g
Joy-paste Madagascar Vanglia r	10g
Joy-paste Mela Verde r	50g
Total r	1660g

**Totaal**

### CRÈME BRULEE CREAM 25GR PER ITEM

### TOFFEE APPLE CARAMEL 20GR PER ITEM

Egg whites r	150g
Ground almonds r	80g
Sugar r	80g
Flour r	30g
Egg yolk r	60g
Total r	400g

**Totaal**

### TOFFEE APPLE CARAMEL 20GR PER ITEM

## APPLE SPONGE 5GR PER ITEM

Honey	200g
Lemon Thyme	2g
Toffee dor	100g
Fruttidor Miele 90%	500g
Sea Salt	4g
<b>Totaal</b>	

## APPLE SPONGE 5GR PER ITEM

## CARAMEL SABLEE 10GR PER ITEM

T45 Flour r	400g
Icing Sugar r	183g
Unsalted Butter r	190g
Toffee Dor Caramel r	190g
Sea Salt r	4g
Egg Yolks r	80g
Lemon Zest r	10g
Lemon Juice r	20g
Orange Zest r	5g
Vangilia Madascagar r	4g
Total r	946g
<b>Totaal</b>	

## CARAMEL SABLEE 10GR PER ITEM

## ASSEMBLY

Dobla Apple Coupole Green r	25g
Burnt Toffee Apple Caramel r	20g
Crème Brulee Cream r	25g
Caramel Sableer r	10g
Apple Sponge r	5g
Chocolate Stem r	5g
2D Leaf r	5g
Total r	95g
<b>Totaal</b>	

## ASSEMBLY

**Assembly, layout and finishing**  
Enjoy this exciting recipe.

**Featured Product(s)**



**Apple coupole  
green**



**Mini elegance  
assortment**



**Sinfonia  
Blanco**



**Joypaste  
vaniglia  
Madagascar/bourbon  
7.2**



**Toffee d'or  
caramel**