

# Toffee Apple pie

Floral Beauty Recipe: Apple Pie Originated in England The first written apple pie recipe goes back to 1381 in b) 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**