

# Apricot pastry

## Basic dough:

Ingredients	amount
Wheat flour, type 550	2000g
Westfalia Backstabil Pro	100 g
Whole egg	50 g
Salt	40 g
Water, cold	1100 g
<b>Basic dough</b>	<b>3290 g</b>
WESTFALIA Plunder Croissant Platte	2000 g

## method:

Knead the ingredients in the kneading machine, dough temperature approx. 16°C.

Allow the dough to rest for 10 minutes, cold and covered.

Laminate the Westfalia Plunder Croissant Platte with 2 single and two double fold, allow to rest for approx. 20 minutes.

## Basic recipe custard:

Ingredients	amount
Milk	2000 g
Sugar	240 g
Westfalia Kochkrem CL	180 g
Egg yolk	8 piece

## method:

Boil  $\frac{3}{4}$  of the milk. Mix the Kochkrem powder and the sugar and stir into the remaining milk and egg yolk, whisk the mixture slowly into the boiling milk.

## Method apricot puff pastry:

Roll the puff pastry to a thickness of 3,5mm and cut into pieces of 12 x 12 cm or 8 x 8 cm, lay them on prepared baking trays.

Pipe the cold custard with a piping bag on the puff pastry-quadrates then put apricot halves on. Spray the pastry with a little water and spread Westfalia Bienenstich Mix.

Bake the pastries after a little resting time.

baking temperature: approx. 210 °C

baking time 20 -25 minutes

After cooling brush with Westfalia Geleeguss Apriko-flüssig .

