

# Topfil Apple Cubes 50%



**More fruit,  
less of  
the rest**

**More Fruits**  
Made with 50% real  
**Red Fuji Apple**

**Healthier Choice**  
No Artificial Color  
No Artificial Flavor



**Functionality**  
Ready to use, bake stable &  
freeze-thaw stable

**Versatile application**  
including bakery,  
fine patisseries,  
laminated products  
(e.g. pie, danish etc.)



# Apple Custard Honey Toast

## WORKING METHOD

### Mixing

Mixing spiral Mix all ingredients except the butter at slow speed  $\pm 4$  min, fast speed  $\pm 6$  min. Mix until gluten is almost fully developed. Then mix in the butter for  $\pm 2$  min until fully incorporated and the gluten has fully developed.

Dough temperature  $26^{\circ}\text{C}$

Bulk fermentation 30 mins

Scale 200g per dough and lightly shape it round

Intermediate proof 20 mins

### Make up / filling

Make up Degas the dough ball and then tighten to a dough ball. Place 2 pieces in a slightly grease toast mould.

Final fermentation  $\pm 90$  mins at  $32^{\circ}\text{C}$  and 80% R.H.

### Baking

Oven temperature Top  $180^{\circ}\text{C}$ , bottom  $210^{\circ}\text{C}$

Baking time  $\pm 30$  mins

Once the dough has risen to 90% cover the toast mould with the lid

### Honey Butter

Melt the butter and honey together. After baked the toast and frozen the toast, then cut into 12cm X 3cm. Soak the toast into butter honey. Baked the toast in convection oven  $170^{\circ}\text{C}$  to  $180^{\circ}\text{C}$  around 20 to 25mins.

### Custard Cream

Mix water, milk and Cremyvif together and let it rest for 5mins. Semi whip the cream. After rest the custard then beat until smooth. Gently fold the cream into custard.

### Filling / Decoration

Pipe the Topfil Apple in the middle of toast and decorate as desired.

## INGREDIENTS

Dough Ingredients	g	%
Easy Soft'r Potato	400	40
Japanese Bread Flour	600	60
S500 Clean(er) Label	5	0.5
Soft'r Intens Freshness	1	0.1
Yeast	12	1.2
Egg Yolk	180	18
Water	400	40
Whipping Cream	20	2
Butter	150	1.5
<b>Total dough</b>	<b>1768</b>	<b>177</b>
Honey Butter	g	
Butter	500	
Honey	200	
Custard Cream	g	
Cremyvif Classic	175	
Milk	250	
Cold Water	250	
Whipping Cream	500	
Apple Filling	g	
Topfil Apple Cubes 50%	100	

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