



Topfil

## Back On Track Pies

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## Composition

- Build  
 1. Chia crust  
 2. Topfil  
 3. Sunset glaze

## Chia pie crust

<b>Puratos Tegral Patacrout</b>	450 g
<b>PF Almond powder</b>	50 g
Chia seeds	30 g
<b>Puratos Aristo Primeur Croissant</b>	200 g
Whole eggs	50 g
Water	20 g

## Filling

<b>Puratos Topfil Cherry Extra 70%</b>	Q.S.
<b>Puratos Topfil Mandarin 60%</b>	Q.S.

## Egg wash

<b>Puratos Sunset Glaze</b>	Q.S.
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### Working method

- Mix all ingredients to homogenous dough
- Refrigerate until next day
- Roll to 3mm & cut 10 x 10 cm
- 37 g before baking

### Working method

- Fill & fold in chia pie crust
- 40 g Cherry/pie
- 25 g Mandarin/pie

### Working method

- Brush folded pies with Sunset Glaze and bake in deck oven at 180°C for approx. 20 min