Apple and feijoa crumble tart

NZBK-036 · Cakes And Counter Sweets · 1 tart, 12 wedges

INGREDIENTS

320 g shortcrust pastry

300 g prepared apple

250 g feijoa flesh

60 g sugar

12 g cornflour

90 g plain flour

70 g butter

45 g brown sugar



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Line a 23 cm tart tin and blind-bake at 185°C for 15 min.
2. Briefly simmer diced fruit with sugar, thicken with cornflour and cool.
3. Rub flour, butter and brown sugar into crumbs.
4. Fill shell, add crumble and bake at 175°C for 25–32 min.

ALLERGEN CHECK

Wheat, milk. Check pastry for egg.

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-036-apple-and-feijoa-crumble-tart