

# Crak Pomme



**MEISTERMARKEN**



**Marguerite**

## Ingredients Sponge

**Swiss Roll with SIMA Cake Mix**

## Ingredients Crunchy Layer

**Pralin Croquant Fleur de Sel**

**Weight**

**0.600 kg**

## Ingredients Apple Filling

**Fruffi Apple**

Water, hot

**Gelatine leaves**

**Weight**

**0.500 kg**

0.100 kg

**4 pcs**

## Vanilla Mousse

**Custard with Delice Instant**

Gelatine Leaves

**Lactofil**

Vanilla

**Weight**

**0.500 kg**

5 pcs.

**0.500 kg**

1. Make a swiss roll with **SIMA** according recipe on the bag.
2. Place one layer inside a frame 30 x 40 cm. Spread with tempered **Pralin Croquant**.
3. Cover with another swiss roll.
4. Mix Gelatine with hot water and add **Fruffi Fruitfilling** Spread on top. Freeze.
5. Mix custard with melted Gelatine and fold in slightly whipped **Lactofil**.
6. Glaze with Miroir.

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