

APRICOT FRANGIPANE



Apricot Frangipane is a very simple almond tart topped with fresh or canned apricot slices, or halves, and is one of the hallmarks of fine European desserts. This tart is great for all applications - from the grab'n go crowd to those who prefer to dine on linen tablecloths with fine china. Be sure to present this as a fine pastry so you can demand a premium-selling price to bolster your sales and increase your profits.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Almond Paste 50%
- Marguerite Clairabricot

FRANGIPANE RECIPE

Almond Paste	1 lb.	10 oz.
All Purpose Shortening	1 lb.	
Granulated Sugar		14 oz.
Whole Eggs	1 lb.	10 oz.
Pure Almond Emulsion	1-1/2 lb.	
Cake Flour		12 oz.

- Mix Almond Paste & shortening in low speed for approximately 2 minutes.
- Add the sugar & cream until just smooth.
- Add the whole eggs & mix until incorporated (30 seconds)
- Add the flavor & flour. Scrape well. Mix for 5 minutes in medium speed.



PRODUITS
MARGUERITE

1. PREPARE THE CRUST



Roll out shot dough or cookie dough and press it gently into a greased tartlet pan and trim the edges well. Prepare the Frangipane (see recipe on front).

2. ASSEMBLE



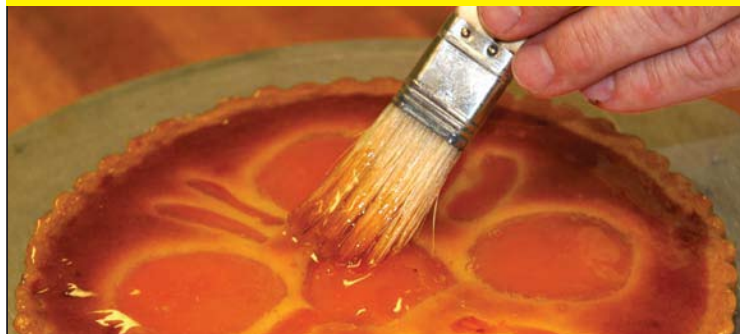
Fill with the Frangipane batter (about 8 ozs. for 8" tart shell).

3. TOP



Place fresh or canned apricots on top of the batter. Bake at 350°F until golden in color (approximately 35-40 minutes).

4. GARNISH & GLAZE



While still hot glaze the entire top with Clairabricot and let it cool completely. Garnish as desired or leave plain.

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