



DISPLAY CONDITIONS

Chilled



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea, Mother's Day,
Summer



FINISHED PRODUCT

Confectionery, Dessert, Fruit Tart,
Gateaux

SABLÉ BRETON WITH RASPBERRIES

OVERVIEW

ARE YOU LOOKING FOR A CLASSICAL PASTRY TO SERVE ? THIS "SABLÉ BRETON" IS WHAT YOU'RE LOOKING FOR.

Our Chef revisited this traditional french recipe.

The "**Sablé Breton**" is composed with :

Breton Dough | Crèmeux Raspberry | Fresh Raspberries.

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INGREDIENTS

Group Breton Dough

Ingredient	KG
Egg Yolk	0.160
Butter	0.320
Sugar	0.320
Flour	0.450
Baking Powder	0.060
Zests of orange	-

Total Weight: 1.310

Group Crèmeux Raspberry

Ingredient

Fruit Puree Gourmet Raspberry

Egg Yolk

Egg

Sugar

Cold butter nuggets

Gelatin

KG

0.600

0.180

0.240

0.180

0.240

0.008

Total Weight: 1.448**Group Decoration**

Ingredient

Fresh raspberries

KG

-

Total Weight: 0.000**METHOD****BRETON DOUGH**

Beat **butter** and **sugar** for about 10min high speed. Add **egg yolk** and sifted **flour** with **baking powder**, and keep it refrigerated at **4°C** for about **3 hours**. Bake at **160°C** for about **25-30 min**. The Breton has to be inside of the ring cake during baking time.

CRÉMEUX RASPBERRY

Mix **egg**, **egg yolk** and **50%** of the **sugar**. Boil **Fruit Puree Gourmet Raspberry** with the rest of **sugar**. Cook all just like a custard cream, it should have the same texture. Add **soaked gelatin**, **cold butter nuggets** and mix very well with a hand mixer. Spread in the breton and put it into refrigerator.

DECORATION

Decorate with raspberries and serve.

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