



The range of **Vivafil fruit fillings** have natural fruit markers and contain 30% fruit. The texture is exceptionally smooth and fresh in the mouth. **Vivafil** is prepared with tasteful fruits and only contains natural colourings and flavourings. With its superior stability **Vivafil** opens the door to new applications.



Consumers around the world consider fruit filling as the winning ingredient in sweet baked goods, as it provides great taste and adds a sense of healthiness. To help you capitalise on the natural goodness of fruit, Puratos developed Vivafil. Try this recipe and experience the fruit boost yourself.

Ingredients

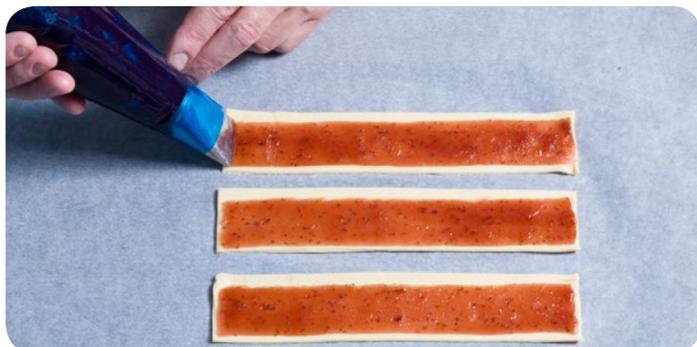
Flour	1000 g
Water	520 g
Salt	20 g
Apples	2
Mimetic* (in the dough)	100 g
Mimetic* (lamination)	600 g
Vivafil Strawberry*	

* This is a Puratos product.
For more information check
www.puratos.com or contact
your local Puratos representative.

Working Method

Important: start one day in advance preparing the dough

- Mix the flour, the water, the salt and the butter together with a spiral for 3 minutes at low speed and 3 minutes at medium speed.
- Let the dough rest 30 minutes in the freezer at -18°C.
- For the lamination, make one double fold (*4) and one single fold (*3).
- Let the dough rest in the fridge for at least 12hours.
- The day after, restart with one double fold (*4) and one single fold (*3).
- Roll the puff pastry at 2.5 mm and cut bands of 4.5 cm by 23 cm.
- Spread a thin layer of Vivafil Strawberry on top.
- Cut the apple in thin slices. Put them 20 seconds in the microwave.
- Put the slices on middle of the band of puff pastry and fold the bottom side on the apples.
- Roll the band and put it in a Silpain mould.
- Bake at 210°C for 30 minutes.



1 Spread a thin layer of Vivafil Strawberry on top.



2 Put the apple slices on middle of the band of puff pastry.



3 Roll the band and put it in a Silpain mould.



4 Decorate with Vivafil Strawberry.