

Fruit baskets

Cuisine: **Czech**

Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating: **130 °C**

1 Hot air 100 % Termination by time 00:10 hh:mm 155 °C 70 %

Ingredients - number of portions - 30

Name	Value	Unit
plain wheat flour	250	g
powdered sugar	100	g
butter soft	100	g
chicken eggs	1	pcs
strawberries	300	g
mint	1	pcs
milk 3.5%	500	ml
vanilla pod	1	pcs
egg yolk	6	pcs
caster sugar	100	g
cornstarch	30	g
butter soft	50	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	100.4 kJ
Carbohydrate	14.1 g
Fat	4.4 g
Protein	1 g
Water	0 g

Directions

- In a bowl, sift the flour with the sugar, add cold butter (100 g) cut into cubes and work into a crumbly mixture. Crack the egg and quickly incorporate it into a smooth dough. Wrap in plastic wrap and let rest in the refrigerator for at least half an hour.
- Divide the dough into about 50 g pieces. Press them into greased molds, prick the bottoms of the baskets with a fork. Bake according to the specified program. Remove the baked baskets from the oven and let cool.
- In a pot, bring the milk with the vanilla to a boil. In a bowl, whisk the egg yolks with the sugar and starch. Gradually pour part of the hot milk mixture into the egg yolk mixture while constantly stirring.
- Mix and bring to a boil, stirring until thickened. Then strain through a sieve. Gradually whisk in the butter and cover with plastic wrap, pressing it against the cream to prevent a skin from forming. Let cool completely.
- Fill the baskets with the cream (best done with a pastry bag) and top with fruit. Before serving, dust with powdered sugar and garnish with herb leaves.