

Cherry Crumble

This cherry crumble is using **eisella Kirsch** (cherry) as a ready to use cherry filling of highest quality. Nice dark red colour and typical and natural flavour gives an incredible taste to this crumble cake. eisella Kirsch (cherry) can be used to produce any kind of pastry, cake, pie or crumble either baked or in cold applications for example in the famous black forest cake.

Sweet Paste:

Ingredients	%	Batch Weight
Meister Gold Back Margarine	66	2.000 kg
Sugar	33	1.000 kg
Flour	100	3.000 kg
Eggs	7	0.200 kg
Vanilla flavor	1.5	0.050 kg



Preparation Instructions

1. Mix first Gold Back Margarine and sugar together till soft
2. Add Eggs, Vanilla and flour and mix till the dough forms. Do not over mix
3. Chill the dough till required

eisella Cherry Filling:

Ingredients	%	Batch Weight
eisella Cherry Filling	100	2.500 kg

Preparation Instructions

1. The Cherry Filling can be used directly from the tin
2. Line out pie shells with the sweet paste and fill with eisella Kirsch

Variations/ Crumble Topping

Ingredients	%	Batch Weight
Gold Back Margarine	66	1.250 kg
Sugar	66	1.250 kg
Flour	100	1.900 kg
Baking powder	1	0.010 kg

Preparation Instructions

1. 1 Mix Butter with sugar till creamy
2. Sift wheat flour and baking powder together and add to the margarine mix
3. Mix just long enough to obtain a nice and easy to use crumble
4. Sprinkle crumble generously and evenly on top of the cherry filling

Baking Instructions

1. Bake at 190 – 200°C for 15 – 20 minutes depending on the oven you use