



# JNR - DESSERT - HOT - Pie Apple and Cinnamon

Makes 20 Portions

No Image Available

No Description Available

No Recipe Tags Available

## Costings

Portion Size	Cost	Tariff	Margin
Portion	£0.16	£0.00	n/a

## Ingredients

JNR - DESSERT - HOT - Pie Apple and Cinnamon		
Product (supplier code)	Quantity Base	Yield Base
Apples, Solid Pack (5552)	1,200 g	1,200 g
Spices, Cinnamon, Ground (33581)	10 g	10 g

JNR - PASTRY - Shortcrust Base: 20 Portions		
Product (supplier code)	Quantity Base	Yield Base
<b>Flour, Plain (100222)</b>	<b>280 g</b>	<b>280 g</b>
Margarine, Block, Cooking & Baking (107465)	140 g	140 g
Water, Tap (102)	25 ml	25 ml

INGREDIENTS: Apples, Solid Pack; Spices, Cinnamon, Ground;

## Allergens

Product (supplier code)	Allergens
Flour, Plain (100222)	Contains: Gluten (Wheat)

Users of the system have the responsibility to ensure that their customers are fully informed on allergens within their products.

## Nutritional Analysis

	per 100g	per portion (82.75g)	RI	RI (%)
Energy	154.87kcal	128.16kcal	2,000kcal	6%
Protein	1.91g	1.58g	50g	3%
Carbohydrate	20.11g	16.64g	260g	6%
Sugars	6.03g	4.99g	90g	6%
Fat	6.66g	5.51g	70g	8%
Saturates	2.2g	1.82g	20g	9%
Fibre	2.09g	1.73g	24g	7%
Salt	0.14g	0.12g	6g	2%

## Preparation

JNR - DESSERT - HOT - Pie Apple and Cinnamon
Preparation
1. Mix the drained apples and cinnamon together. Place in the bottom of a baking tin. 2. Roll out the pastry and place over the fruit
Cook Method
3. Bake at 180C for 30mins or until pastry is golden brown
Service Spec
Serves 20 Junior or 24 Infant portions
JNR - PASTRY - Shortcrust (for base recipe)
Preparation
1. Rub the phase into the flour until it resembles breadcrumbs 2. Slowly add cold water and mix until it comes together. You may not need all of the water

# HACCP

Radish All Good

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Purchasing

**Control:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

**Monitor:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

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Cooking CCP

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**Monitor:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

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Service (Hot)

**Control:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

**Monitor:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

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Preparation

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**Monitor:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

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Chilled Storage

**Control:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

**Monitor:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

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Delivery

**Control:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

**Monitor:** Adhere to all relevant hygiene and safety procedures in the Catersafe Manuals and Registers.

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Date	Signed	Print Name	Date	Signed	Print Name