



STRAWBERRY BREAKFAST HAND PIE



The classic on-the-go breakfast treat!

INGREDIENTS

- Basic Pie Crust
- Basic Royal Icing
- Basic Egg Wash
- Sprinkles

Fruit Filling

- 455g Fresh Strawberries
- 455g Frozen Strawberries
- 75g Granulated Sugar
- 7g GemGel 3300
- 5.5g Lemon Juice
- 2.5 g Lemon Zest

PREP TIME

- Crust Prep | 2-8 hr
- Filling Prep | 1-3 hr
- Bake Time | 45 min
- Duration | <3 days

PROCEDURE

01

Prepare filling by blending strawberries until smooth; add sugar and starch and blend until well incorporated. Transfer to cooktop and simmer until reduced by 75% (thick-paste). Remove from heat, add lemon juice and zest and stir well. Refrigerate for minimum 2 hr.

02

Roll out pie dough into a large rectangle, approx. 1/8" thickness. Cut into 8x11 cm rectangles, docking half. Spread thin layer of filling on un-docked rectangle, leaving 1/4" for edges. Brush egg wash on edges, and place docked rectangle on top; seal edges with fingers or fork tines. Refrigerate for 30 min, covered.

03

Place tarts on double-panned sheet and bake for 45 min at 300°F. Cool completely and frost.