

# 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

1. 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.
2. 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.
3. 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.
4. 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.
5. 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.