



CHERRY ALMOND HANDPIE
by Chef Mark Seaman



invention



RECIPE SERIES

CHERRY ALMOND HANDPIE

featuring Almond Paste and Almond Flour

BE inspired

CRUST

	QTY (G)	%
Pastry Flour	412	46.45
American Almond Natural Almond Flour	35	3.95%
Butter, Cold, Cubed	312	35.17%
Fine Sea Salt	10	1.13%
Water	112	12.63%
Sugar	6	0.68%
TOTAL	887.0	

FORMULA

1. Combine the flours and salt in a robot coupe. Add the chopped butter and pulse until the butter forms small pea-sized pieces encapsulated in the flour. Do not overmix or the dough will be mealy.
2. Slowly add the water, pulsing as it goes in.
3. As soon as the dough is moist enough to hold together when pinched, gather it up into a ball and divide in two. Roll each piece out into a small circle and refrigerate for at least 2 hours.

ALMOND FILLING

	QTY (G)	%
American Almond Almond Paste	170	44.60%
Sugar	21	5.50%
Butter	85	22.20%
Cake Flour, Sifted	21	5.50%
Whole Eggs	85	22.20%
TOTAL	382.0	

FORMULA

1. Combine almond paste and sugar until crumbly, then add the butter, mixing until smooth.
2. Add the cake flour and eggs alternately until fully combined.

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CHERRY ALMOND FILLING

	QTY (G)	%
Sugar #2	140	8.38%
Cinnamon	4	0.24%
Nutmeg	2	0.12%
Salt	2	0.12%
IQF Dark Sweet Cherries, Pitted	900	53.89%
Water #1	140	8.39%
Sugar #1	140	8.38%
Lemon Juice	14	0.84%
Almond Extract	4	0.24%
Water #2	140	8.38%
Corn Starch	114	6.83%
Butter	30	1.80%
Chopped Toasted Almonds	40	2.40%
TOTAL	1670.0	

FORMULA

1. Combine sugar #2 and the spices. Set aside.
2. Thaw the cherries in a strainer over a bowl.
3. Combine water #1, sugar #1, lemon juice, and almond extract in a sauce pan. Add half of the thawed cherries. Heat the mixture over low heat until the cherries begin to soften and easily break open when pushed with a spoon. Add the rest of the cherries and bring to a slight boil.
4. Make a slurry with water #2 and the corn starch and whisk quickly into the boiled mixture.
5. Remove from heat and add the butter followed by the sugar and spice mixture.
6. Stir in the chopped almonds. Allow to cool before filling the pie.

ORANGE GLAZE

	QTY (G)	%
Powdered Sugar, Sifted	100	
Juice of 1/2 orange		
Zest of 1/2 orange		
Whole Milk	As Needed	
TOTAL		

FORMULA

1. Toss the orange zest in the sifted powdered sugar.
2. Stir in the orange juice and enough milk to make a thin glaze.

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ASSEMBLY

1. Roll out half of the dough and cut 3" wide strips with a bicycle.
2. Pipe a thin layer of the almond filling over the surface of each piece of dough, leaving 1/4" of dough showing.
3. Add enough of the cherry filling to make a mound in the dough, .
4. Brush the edge of the visible dough with egg wash and place pieces of dough cut to the same size as the base over the filling.
5. Poke holes in the top of the pie to allow steam to release during the baking process.
6. Use a knife point or fork to press the top piece of dough onto the bottom piece so they stick together.
7. Brush the entire top surface of the pie with egg wash, sprinkle lightly with pearl sugar, and bake at 425° F for five minutes, then reduce the temperature to 325° F and bake an additional 10 minutes until the top crust is golden brown.
8. Once cool, brush the surface of the pie with the orange glaze and sprinkle with sliced almonds.

FEATURED PRODUCTS For more on product info and pack sizes, visit americanalmond.com				
PRODUCT	Almond Paste	Almond Paste	Almond Flour Blanched	Almond Flour Blanched
PACKAGING	Six 7# cans	45# pail	25# carton	5# carton
BC SKU NO.	PRN-AC-AO94601-B79	PRN-BC-AO94601-B86	NLN-PO-AO93501-B80	NLN-PO-AO93503-A99



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