

Gianduja christmas cookie

Pralines & Chocolates



RECIPE QUANTITY	14	pieces	RECIPE NUMBER	CS15333
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Sweet pastry

100 g icing sugar	3.53oz
200 g butter	7.05oz
300 g pastry flour type 400	10.58oz
1 g salt	0.04oz
20 g fresh egg yolks	0.71oz

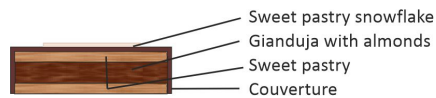
Mix the flour, icing sugar, egg yolk, salt and butter to a dough and leave to rest in the fridge for 2 hours.

Caramelised Almonds with spices

100 g almonds peeled, whole	3.53oz
50 g granulated sugar	1.76oz
20 g water	0.71oz
1 g cinnamon powder	0.04oz
0.5 g cardamom powder	0.02oz

Boil the sugar with the water and cook for 1 minute. Add the almonds and stir until caramelised, then add both the cinnamon and cardamom powder. Pour out onto a silpat and leave to cool down.

Structure



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600 g Sweet pastry	21.16oz
170 g Caramelised Almonds with spices	6oz
600 g Gianduja M Intenso, Gianduja almond, Bar	21.16oz
600 g Grenada 65%, Dark chocolate couverture, Rondo	21.16oz

Sweet Pastry

Roll out the sweet pastry to 1.5 mm / 0.059 inch and cut out with a 7 cm / 2.76 inches star cutter. Also cut out snowflakes from the sweet pastry.
Bake at 160°C / 320°F for 8 - 9 mins.

Gianduja

Soften the gianduja by beating it with a rolling pin between baking paper and at the same time incorporate the chopped almonds. Roll out to 8 mm / 0.315 inch and cut out with a 7 cm / 2.76 inches star cutter.

Finishing

Place the cut out gianduja star between the two baked sweet pastry stars. Enrobe with couverture and decorate with the snowflake.

FELCHLIN PRODUCTS

CP74	Gianduja M Intenso, Gianduja almond, Bar
CR44	Grenada 65%, Dark chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : CS15333

Description : Crunchy gianduja cookies with christmas flavour

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	540
Selling days	21 days	Kilojoule (kJ)	2261
Selling price		Lipids	36.97 g
Selling unit	1 piece	saturated fatty acids	17.63 g
		Carbohydrates	40.42 g
		of which sugars	28.28 g
		Proteins	9.19 g
		Salt	0.12 g

Declaration :

Sugar, cacao kernel, **almonds 16%**, **wheat flour**, **butter**, cacaobutter, **whole milk powder**, water, **egg yolk**, cinnamon, edible salt, **emulsifier (soy lecithin)**, cardamom, vanilla

State 06.09.2022

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation