

Mastic and Rose Kunafa

Petits Gâteaux



| | | | | |
|------------------------|----|----------------|----------------------|---------|
| RECIPE QUANTITY | 40 | Petits Gâteaux | RECIPE NUMBER | PG20255 |
|------------------------|----|----------------|----------------------|---------|

Pistachio Sponge

| | |
|-------------------------------------|--------|
| 160 g fresh egg whites | 5.64oz |
| 6 g egg white powder | 0.21oz |
| 2 g salt | 0.07oz |
| 120 g granulated sugar | 4.23oz |
| 15 g invert sugar | 0.53oz |
| 50 g Pistacia Vera, Pistachio paste | 1.76oz |
| 120 g fresh egg yolks | 4.23oz |
| 75 g pastry flour type 400 | 2.65oz |
| 35 g cornflour | 1.23oz |
| 100 g pistachios finely chopped | 3.53oz |

Whisk the egg whites, powdered egg white, salt and the sugars to a meringue. Carefully add the Pistacia Vera. Add the egg yolks and the mixed flour and cornflour and stir until well combined. Spread all into a 600 x 400 mm / 23.62 x 15.75 inches silicone-baking frame. Sprinkle over the finely chopped pistachio nuts.

Baking temperature

180°C / 356°F

Baking time

approx. 8 - 10 minutes

Raspberry Jelly

| | |
|---------------------------|--------|
| 170 g raspberry purée | 6oz |
| 80 g granulated sugar | 2.82oz |
| 3 g pectin, purple ribbon | 0.11oz |
| 6 g lemon juice fresh | 0.21oz |

Combine the raspberry purée, sugar and pectin. Bring to a boil. Add the lemon juice and refrigerate or process immediately.

Rosanosa glaze

| | |
|--|--------|
| 200 g Edelweiss 36%, White chocolate couverture, Rondo | 7.05oz |
| 160 g Rosanosa, Filling with rose oil | 5.64oz |
| 40 g Cacaobutter Bio, Cacao butter, Grated | 1.41oz |

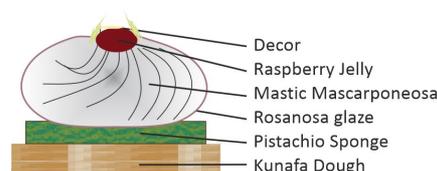
Combine the white couverture and Cacao butter, temper. Melt the Osa filling to 26°C / 78.8°F and add. Use the glaze at 30°C / 86°F.

Mastic Mascarponeosa

| | |
|---|---------|
| 600 g Mascarponeosa palmfree, Filling with mascarpone flavour | 21.16oz |
| 30 g Mastic | 1.06oz |
| 200 g milk 3.5% | 7.05oz |
| 5 g rose water | 0.18oz |
| 5 g orange flower water | 0.18oz |

Simmer the milk and mastic for 10 - 12 minutes, add the tempered mascarponeosa to the milk-mastic mixture, add the rose water and orange flower water and then whisk the mixture until frothy.

Structure



Mastic and Rose Kunafa

| | |
|-----------------------------|---------|
| 600 g kunafa dough | 21.16oz |
| 600 g Pistachio Sponge | 21.16oz |
| 160 g Raspberry Jelly | 5.64oz |
| 400 g Rosanosa glaze | 14.11oz |
| 1600 g Mastic Mascarponeosa | 56.44oz |
| 200 g butter | 7.05oz |

Sponge

Cut out a 5 cm / 1.97 inches Ø circle.

Kunafa dough

Mix the kunafa dough together with melted butter. Place into 6 cm / 2.36 inches Ø rings and bake until golden brown.

Baking temperature

180°C / 356°F

Baking time

20 - 25 minutes

Finishing

Spread the mastic mascarponeosa onto the cut out sponge circle and freeze. Spray the frozen piped rosettes with the Rosanosa glaze and place on the baked circular kunafa base. Pipe raspberry jelly on the glazed rosettes and decorate as required.

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Petits Gâteaux

FELCHLIN PRODUCTS

| | |
|------|---|
| CS76 | Cacaobutter Bio, Cacao butter, Grated |
| CS84 | Edelweiss 36%, White chocolate couverture, Rondo |
| DF18 | Pistacia Vera, Pistachio paste |
| DF19 | Rosanosa, Filling with rose oil |
| DF32 | Mascarponosa palmfree, Filling with mascarpone flavour |

Please note: Some products are not available
in all markets

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Petits Gâteaux



Recipe number : PG20255

Description : Mastic cream cheese on a kunafa base

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|------------------|---------------------------------------|---------|
| Shelf life | 3 days | Kilocalorie (kcal) | 444 |
| Selling days | 2 days | Kilojoule (kJ) | 1859 |
| Selling price | | Lipids | 29.87 g |
| Selling unit | 1 Petits Gâteaux | saturated fatty acids | 16.85 g |
| | | Carbohydrates | 37.17 g |
| | | of which sugars | 24.15 g |
| | | Proteins | 5.51 g |
| | | Salt | 0.24 g |

Declaration :

Sugar, kunafa dough (**wheat flour**, water, **wheat stark**, salt, **soya lecithin**, sunflower oil, vinegar), **whole milk**, coconut oil, sunflower oil, **butter**, **cream powder**, **egg white**, **skimmed milk powder**, **pistachio**, cacaobutter, **egg yolk**, raspberry, **wheat flour**, resin 2%, **whey powder**, **whole milk powder**, palm kernel oil, corn starch, illipe butter, shea butter, palm kernel oil, invert sugar, rose water (alcohol, rose oil), orange flower water, **egg white powder**, lemon juice, beetroot concentrate, flavour, **emulsifier (soy lecithin)**, gelling agent (pectin), edible salt, rose oil, vanilla extract

State 13.02.2023

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

Allergen information is compliant with current Swiss legislation