

Brunсли

Christmas biscuits with Tarragona 25%



RECIPE QUANTITY 1000 g

RECIPE NUMBER

KF90005

Brunslite dough with Tarragona 25%

600 g Tarragona 25%, Bakeable filling hazelnut	21.16oz
80 g granulated sugar	2.82oz
60 g invert sugar	2.12oz
210 g hazelnuts raw, ground	7.41oz
45 g Cacao powder 20-22%	1.59oz
5 g cinnamon powder	0.18oz

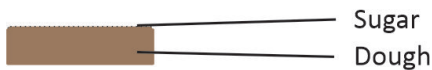
FELCHLIN PRODUCTS

HA01	Cacao powder 20-22%
KB31	Tarragona 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

Mix all ingredients into a dough.

Structure



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1000 g Brunslite dough with Tarragona 25%	35.27oz
50 g granulated sugar	1.76oz

Finishing

Roll out the pastry to 10 mm / 0.394 inch, sprinkle with sugar and draw with a fluted roller. Cut with a cookie cutter, place on a silicone mat and bake.

Baking temperature: 230°C / 446°F

Baking time: 5 minutes

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Recipe number : KF90005

Description : Fine Hazelnut Chocolate Christmas Cookies

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	446
Selling days	14 days	Kilojoule (kJ)	1865
Selling price		Lipids	23.22 g
Selling unit	100 g	saturated fatty acids	2.19 g
		Carbohydrates	44.23 g
		of which sugars	42.74 g
		Proteins	8.02 g
		Salt	0 g

Declaration :

Sugar, **hazelnuts**, water, **soy**, invert sugar, cacao powder, rice starch, cinnamon, caramel, grated lemon peel, preserving agent (sorbic acid), acidifying agent (citric acid), acidity regulator (potassium carbonate), vanilla

State 17.07.2023

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

Allergen information is compliant with current Swiss legislation