

# Almond Suito slices

Petite Pause



RECIPE QUANTITY 40 pieces

RECIPE NUMBER GB60079

## Sablé Dough for Tarts

600 g butter unsalted	21.16oz
260 g icing sugar	9.17oz
10 g salt	0.35oz
200 g fresh eggs	7.05oz
1000 g pastry flour type 400	35.27oz
120 g almonds peeled, ground	4.23oz

Mix together the butter and icing sugar, add the salt and slowly add the eggs. Whip until creamy on the mixing machine using the dough hook. Sieve the flour, add the ground almonds and fold into the butter mass. Refrigerate before using.

## Sponge cake mix, Holländer

900 g Valencia F 1:1, Bakeable filling almond, Firm	31.75oz
450 g butter weich	15.87oz
2 g salt	0.07oz
5 g lemon zest (1 lemon = 5g)	0.18oz
450 g fresh eggs	15.87oz
225 g pastry flour type 400	7.94oz
5 g baking powder	0.18oz

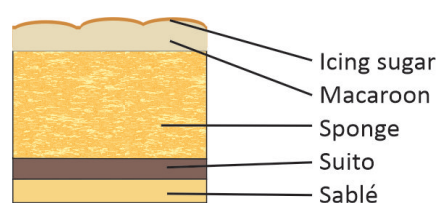
Warm the almond paste slightly, whisk with the softened butter, salt and lemon rapée until creamy white. Gradually add the eggs, fold in the sieved flour and baking powder.

## Macaroon mixture with almond

450 g Valencia F 1:1, Bakeable filling almond, Firm	15.87oz
60 g past. liquid egg yolk	2.12oz

Mix the almond paste with the egg yolk.

## Structure



## Almond Suito slices

570 g Sablé Dough for Tarts	20.11oz
1000 g Sponge cake mix, Holländer	35.27oz
1150 g Suito, Bakeable filling pear	40.57oz
510 g Macaroon mixture with almond	17.99oz
20 g icing sugar	0.71oz

## Sablé Dough

Roll out the dough to 2.5 mm / 0.098 inch, stamp, cut out with the 50 x 31 x 2.75 cm / 19.69 x 12.2 x 1.08 inches baking frame and pre-bake.

Baking temperature: in a deck oven at 180°C / 356°F

Baking time: approx. 15 minutes

## Finishing

Place the baking frame with the pre-baked shortcrust pastry sheet on a baking tray. Pipe in the Suito and smooth out using the spatula, keeping the spatula at a right angle. Fill with the remaining Holländer sponge mixture, smooth down. Pipe the macaroon lattice using a disposable piping bag and a No. 8 hole nozzle, bake.

Baking temperature: in the oven approx. 180°C / 356°F

Baking time: approx. 40 minutes, open draught

After baking, dust directly with icing sugar and flame with the help of a hot-air blower or Bunsen burner, leave to cool, cut into pieces 12 x 3 cm / 4.72 x 1.18 inches.

## FELCHLIN PRODUCTS

KB65	Suito, Bakeable filling pear
KK42	Valencia F 1:1, Bakeable filling almond, Firm

Please note: Some products are not available in all markets

# Almond Suito slices

Petite Pause



**Recipe number :** GB60079

**Description :** Fine almond sponge with dried pear filling

## Sales data :

Shelf life	2 days
Selling days	1 day
Selling price	
Selling unit	1 piece

## Nutritional values per 100 g :

Kilocalorie (kcal)	398
Kilojoule (kJ)	1667
Lipids	19.99 g
saturated fatty acids	7.13 g
Carbohydrates	47.09 g
of which sugars	34.78 g
Proteins	5.71 g
Salt	0.22 g

## Declaration :

Sugar, **almonds** 14%, dried pears 13%, **butter**, **wheat flour**, water, **eggs**, **glucose syrup wheat**, **egg yolk**, dextrose, edible salt, spices (cinnamon, coriandre, anise, clove, nutmeg, pepper), lemon peel, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), preserving agents (sorbic acid, potassium sorbate), gelling agent (pectin), plum juice concentrate, natural flavour, acidifying agent (citric acid)

State 22.10.2024

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

Allergen information is compliant with current Swiss legislation