

# Galettes des Rois Dubai Pistachio



<b>RECIPE QUANTITY</b>	6	pieces	<b>RECIPE NUMBER</b>	GB70092
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## Puff Pastry

380 g water	13.4oz
1000 g pastry flour type 400	35.27oz
25 g salt	0.88oz
20 g white wine vinegar	0.71oz
300 g butter	10.58oz
500 g butter for laminating	17.64oz

Knead all the ingredients except for the laminating butter to obtain a smooth dough, allow to rest for 6 hours.

Depending on the usage, the pastry needs 2 double folds and 1 single fold for more or 5 single folds for less leavening power.

## Frangipane with Pistacia Vera

220 g butter	7.76oz
250 g Felcopan 25%, Bakeable filling almond	8.82oz
50 g Pistacia Vera, Pistachio paste	1.76oz
130 g granulated sugar	4.59oz
20 g vanilla sugar	0.71oz
170 g fresh eggs	6oz
3 g fleur de sel	0.11oz
120 g pastry flour type 400	4.23oz

Whip the butter, bakeable filling almond, Pistacia Vera, sugar and vanilla sugar until fluffy. Gradually add the eggs and salt. Fold the flour into the mixture.

## Filling with almond and pistachio praline paste with sesame paste

200 g Fina Noble Valencia 60%, Praline Paste Almond	7.05oz
100 g Pistacia Vera, Pistachio paste	3.53oz
50 g sesampaste, halawa plain	1.76oz
100 g Kunafa dough	3.53oz

Mix the ingredients.

## Kunafa dough

110 g kunafa dough	3.88oz
30 g butter	1.06oz

Mix the kunafa dough together with melted butter. Put loosely on a baking tray and bake until golden brown. Baking temperature: 180°C / 356°F Baking time: approx. 20 minutes

## Egg Wash

125 g pasteurised liquid egg	4.41oz
125 g past. liquid egg yolk	4.41oz

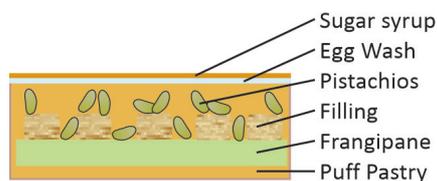
Mix the ingredients.

## Sugar syrup 30°Bé

125 g water	4.41oz
125 g granulated sugar	4.41oz

Boil the syrup.

## Structure



## Galettes des Rois Dubai Pistachio

1920 g Puff Pastry	67.73oz
963 g Frangipane with Pistacia Vera	33.97oz
450 g Filling with almond and pistachio praline paste with sesame paste	15.87oz
60 g pistachios, roughly chopped	2.12oz
60 g Egg Wash	2.12oz
90 g Sugar syrup 30°Bé	3.17oz

## Pralines & Chocolates

6 piece Backflon foil, single (re-usable), 365 x 365 mm

## Frangipane filling

Spread 140 g / 4.94 oz onto a 16 cm Ø / 6.3 inches base and smooth, then freeze.

## Puff pastry

Roll the dough out to 2.5 mm / 0.098 inch thick and leave to rest for at least 30 minutes. Cut out a 20 cm Ø / 7.87 inches for the base and a 22 cm Ø / 8.66 inches for the lid and chill. Score the lid with the typical pattern.

## Finishing

Place the puff pastry base on backflon foil. Place the frozen frangipane in the centre. Pipe the filling in a spiral pattern and sprinkle with pistachios. Sprinkle the edges with water, place the lid on top and press down around the edges. Brush thinly with egg wash, bake.

# Galettes des Rois Dubai Pistachio

Baking temperature: 200°C / 392°F top  
heat, 190°C / 374°F bottom heat,  
deckoven  
Baking time: 15 minutes

Place the backflon foil on top and  
continue baking.  
Baking time: 15 minutes

Then place a baking tray on top of the  
backflon foil, and continue baking.  
Baking time: approx. 15 minutes

Then remove the baking tray and backflon  
foil, brush the galette with sugar syrup  
and caramelize for 10 - 15 minutes.

## FELCHLIN PRODUCTS

DC78	Fina Noble Valencia 60%, Praline Paste Almond
DF18	Pistacia Vera, Pistachio paste
KB11	Felcopan 25%, Bakeable filling almond
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available  
in all markets

# Galettes des Rois Dubai Pistachio

## Felchlin Marketing Material



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### Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

# Galettes des Rois Dubai Pistachio



**Recipe number :** GB70092

**Description :** Crispy puff pastry filled with pistachio frangipane and Dubai filling

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	7 days	Kilocalorie (kcal)	435
Selling days	1 day	Kilojoule (kJ)	1819
Selling price		Lipids	29.67 g
Selling unit	1 piece	saturated fatty acids	14.26 g
		Carbohydrates	34.07 g
		of which sugars	12.05 g
		Proteins	6.81 g
		Salt	0.75 g

## **Declaration :**

**Wheat flour, butter, water, sugar, eggs, pistachio 5%, almonds, kunafa dough (wheat flour, water, wheat stark, salt, emulsifier (soy lecithin), sunflower oil, vinegar), Sesame, egg yolk, edible salt, cacaobutter, vanilla sugar, white wine vinegar (white wine vinegar, preservative potassium metabisulphite, acetic acid), soy, humectant (sorbitol), corn flour, fleur de sel (sea salt), flavour, preserving agent (potassium sorbate), natural bitter almond flavour, acidifying agent (citric acid)**

State 10.11.2025

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

Allergen information is compliant with current Swiss legislation