

# Bireweggli Pear Roll

with Suito



<b>RECIPE QUANTITY</b>	25	Pieces	<b>RECIPE NUMBER</b>	GB60229
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## Bireweggli Pear Roll Dough

500 g pastry flour type 550	17.64oz
500 g pastry flour type 400	17.64oz
401 g butter	14.14oz
24 g salt	0.85oz
30 g yeast	1.06oz
50 g granulated sugar	1.76oz
9.3 g liquid malt	0.33oz
351 g water	12.38oz

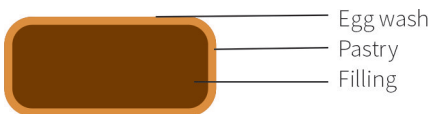
Rub the flour, butter and salt together, add the remaining ingredients to the kneading machine and knead briefly to form a dough. Flatten the dough and leave to rest for at least 30 minutes at 5°C / 41°F. Give the dough 3 single foldings, then leave to rest for at least 1 hour at 5°C / 41°F before processing.

## Egg Wash

880 g past. liquid egg yolk	31.04oz
20 g granulated sugar	0.71oz
10 g salt	0.35oz
90 g water	3.17oz

Mix the ingredients.

## Structure



## Bireweggli Pear Roll

1865 g Bireweggli Pear Roll Dough

65.79oz

1750 g Suito, Bakeable filling pear 61.73oz  
200 g Egg Wash 7.05oz

## Felchlin Marketing Material

1 piece Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /

## Finishing:

Roll out the dough to a thickness of 2 mm / 0.79 inches and cut into 16 cm x 12 cm pieces / 6.23 inches x 4.72 inches, 75 g / 2.82 oz of dough each. Using a piping bag and a 20 mm / 0.79 inches nozzle, pipe 70 g / 2.47 oz of Suito lengthwise along the top edge. Fold the top of the dough over and place it on the filling, pressing down lightly. Brush the dough with a little water and fold over again. Press the pear rolls flat evenly and cut off the ends with a metal spatula, then place on baking trays. Proof at 32°C / 89.6°F, 80% relative humidity, brush generously with egg wash, mark with a fork and prick 3 times, then bake.

## Baking temperature:

190°C / 374°F, deckoven, vent open

## Baking time:

approx. 30 minutes

## FELCHLIN PRODUCTS

KB65	Suito, Bakeable filling pear
VO80	Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /

Please note: Some products are not available in all markets

**Felchlin**  
SWITZERLAND