

Cherry Slices

Nut and Jam Layer Macaroon with cherry paste



RECIPE QUANTITY	2	Slices à 9 x 60 cm / 3.54 x 23.62 inches	RECIPE NUMBER	GB60041
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Linz dough with bakeable filling hazelnut

1000 g Primanuss 25%, Bakeable filling hazelnut	35.27oz
400 g butter	14.11oz
250 g hazelnuts whole, roasted fein gehackt	8.82oz
5 g lemon zest 1Stück	0.18oz
200 g fresh eggs	7.05oz
8 g bakers ammonia	0.28oz
10 g cinnamon powder	0.35oz
750 g pastry flour type 400	26.46oz

Whip the bakeable filling hazelnut, hazelnuts and butter until fluffy, gradually add the eggs, mix the salt and cinnamon with the flour and stir into a dough, chill.

Marinated Cherries

870 g fresh cherries	30.69oz
50 g Sugar syrup 30°Bé 30°B	1.76oz
125 g granulated sugar	4.41oz
30 g cornstarch	1.06oz
45 g orange juice	1.59oz

Drain through a sieve. Boil the cherry juice (approx. 170 g / 6 oz) and sugar syrup. Mix the sugar and corn starch and blend with the orange juice. Mix both liquids and bring them to a boil. Add the cherries and bring to a boil again. Allow to cool.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

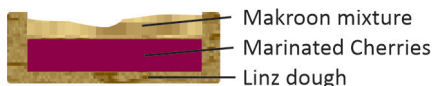
Boil the syrup to 30°Bé. Leave to cool.

Macaroon mixture firm with Macron

700 g Macron, Bakeable filling hazelnut dry	24.69oz
100 g water	3.53oz

Whisk the water and Macron for 3 minutes on the 2nd gear.

Structure



FELCHLIN PRODUCTS

KB50	Macron, Bakeable filling hazelnut dry
KC53	Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

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1300 g Linz dough with bakeable filling hazelnut	45.86oz
1200 g Marinated Cherries	42.33oz
800 g Macaroon mixture firm with Macron	28.22oz

Finishing

Roll out 60 x 9 x 3.5 cm / 23.62 x 3.54 x 1.38 inches slice moulds with 6 mm / 0.236 inch thick Linzer dough, lay out, place strips 10 mm / 0.39 inch wide on the sides of the Linzer dough. Press 600 g / 21.16 oz of marinated cherries into the centre of each tin, smooth out. Pipe the macaroon mixture onto the lattice, using a size No. 10, bake.

Baking temperature: 200°C / 392°F, fan oven 180°C / 356°F

Baking time: approx. 35 minutes

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Recipe number : GB60041

Description : Linzer macaroon slice with cherry filling

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	334
Selling days	3 days	Kilojoule (kJ)	1397
Selling price		Lipids	15.4 g
Selling unit	100 g	saturated fatty acids	3.98 g
		Carbohydrates	42.9 g
		of which sugars	29.77 g
		Proteins	4.86 g
		Salt	0.04 g

Declaration :

Cherries 28%, sugar, **hazelnuts 14%**, **wheat flour**, water, **butter**, **eggs**, orange juice, corn starch, **glucose syrup (wheat glucose)**, **durum wheat dust**, egg white powder, humectant (sorbitol), **wheat starch**, rice flour, cinnamon, raising agent ammonium bicarbonate, fructose, **soy flour**, grated lemon zest, caramel, leavening agent (potash), preserving agent (potassium sorbate), acidifying (citric acid)

State 03.12.2024

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

Allergen information is compliant with current Swiss legislation