

Läckerli

Gingerbread



RECIPE QUANTITY 171 pieces

RECIPE NUMBER GB60220

Läckerli biscuits with Herbst 1924

540 g Herbst 1924, Bakeable filling sugar	19.05oz
450 g granulated sugar	15.87oz
300 g almonds peeled, ground	10.58oz
150 g candied orange peel 3x3mm	5.29oz
7 g bitter orange purée	0.25oz
15 g lemon purée without added sugar, Boiron	0.53oz
7 g lemon zest (1 lemon = 5g)	0.25oz
45 g kirsch 40%vol.	1.59oz
675 g pastry flour type 400	23.81oz

Heat the Herbst 1924 to 90°C / 194°F, add the sugar and stir in to dissolve. Cool to 30°C / 86°F. Add the almonds, candied peel, fruit purees, zest, and kirsch and mix in well before finally kneading in the flour.

Sugar syrup for glazing 2:1

200 g granulated sugar	7.05oz
100 g water	3.53oz

Boil the water and sugar to 106°C / 222.8°F.

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2189 g Läckerli biscuits with Herbst 1924 77.21oz
300 g Sugar syrup for glazing 2:1 10.58oz

Finishing

Roll out the dough to 400 x 600 mm / 15.75 x 23.62 between two Backflon foil sheets to 7 mm / 0.276 inch, dock well and bake until golden brown.

Baking temperature:
210°C / 410°F top heat
200°C / 392°F bottom heat
in a deck oven
No steam, vent open
Baking time: 16 - 18 minutes

Upon removal from the oven brush immediately with the hot syrup until it begins to crystallise.
Cut into pieces at 30 x 40 mm / 1.18 x 1.57 inches pieces.

FELCHLIN PRODUCTS

KH02 Herbst 1924, Bakeable filling sugar

Please note: Some products are not available in all markets

Structure



Sugar glaze
Dough

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Description : Läckerli based on Herbst 1924

Sales data :		Nutritional values per 100 g :	
Shelf life	56 days	Kilocalorie (kcal)	362
Selling days	42 days	Kilojoule (kJ)	1515
Selling price		Lipids	6.69 g
Selling unit	100 g	saturated fatty acids	0.6 g
		Carbohydrates	68.11 g
		of which sugars	47.19 g
		Proteins	5.92 g
		Salt	0.02 g

Declaration :

Sugar, **wheat flour**, **almonds**, water, kirsch (cherry brandy), **wheat glucose syrup**, orange peel, lemons, lemon peel, orange, herb extract, bitter orange, acidifying agent (tartaric acid (L+)), caramel

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