

Amaretti pistachio-hazelnut



RECIPE QUANTITY 200 pieces

RECIPE NUMBER KF50032

Amaretti mass with Valencia almond masse

610 g Valencia F 1:1, Bakeable filling almond, Firm	21.52oz
250 g icing sugar	8.82oz
140 g past. liquid egg white	4.94oz

Combine all the ingredients and warm up to 45°C / 113°C. Stir in the machine for approx. 5 minutes to obtain a smooth mass.

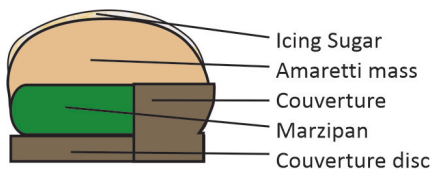
Valencia F 1:1, Bakeable filling almond or California 1:1, Bakeable filling almond can be used for the amaretti mixture.

Marzipan filling

1160 g Luebeck, Marzipan, Raw mass	40.92oz
135 g pistachios finely chopped	4.76oz
210 g hazelnut qroqants	7.41oz
90 g Cointreau 40%vol.	3.17oz

Mix the Luebeck marzipan raw mass with hazelnut qroqants, the finely chopped pistachios, and Cointreau 40%vol.

Structure



Amaretti pistachio-hazelnut

1000 g Amaretti mass with Valencia almond masse	35.27oz
1000 g Marzipan filling	35.27oz
800 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	28.22oz
100 g icing sugar	3.53oz

Felchlin Promotionsmaterial

4 piece Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Amaretti

Pipe drops of approx. 18 mm / 0.7 inches onto silpat mats. Sprinkle with icing sugar and leave to dry overnight or dry in the oven at 50°C / 122°F for 90 minutes. Press in with the fingers and bake.

Baking temperature: 210°C / 410°F
Baking time: approx. 8 minutes

Finishing

Place the Ballini stencils onto a plastic sheet and spread on a thin layer of couverture. Remove the stencils. Pipe 5 g / 0.18 oz of the filling for each amaretti building a half-sphere. Place on the amaretti and let set. Dip into tempered couverture up to the edge of the amaretti.

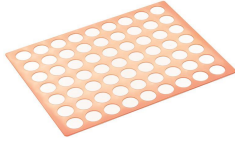
FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK05	Luebeck, Marzipan, Raw mass
KK42	Valencia F 1:1, Bakeable filling almond, Firm
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Please note: Some products are not available in all markets

Amaretti pistachio-hazelnut

Felchlin Marketing Material



VM12 Rubber stencil

for 63 truffles bases, Ø 28 mm / 1.1 inches

Amaretti pistachio-hazelnut



Recipe number : KF50032

Description : Amaretti with pistachio and hazelnut marzipan filling

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	477
Selling days	28 days	Kilojoule (kJ)	1995
Selling price		Lipids	27.02 g
Selling unit	100 g	saturated fatty acids	8.43 g
		Carbohydrates	46.82 g
		of which sugars	44.16 g
		Proteins	7.45 g
		Salt	0.05 g

Declaration :

Sugar, **almonds 23%**, cacao kernel, **egg white**, cacao butter, water, **pistachios 3%**, invert sugar syrup, Cointreau, **hazelnuts 2%**, glucose syrup, preserving agent (potassium sorbate), **barley malt**, edible salt, preserving agents (sorbic acid, potassium sorbate), vanilla

State 07.01.2025

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

Allergen information is compliant with current Swiss legislation