

# Epiphany Cake

## with Chocolini Maracaibo 66%



<b>RECIPE QUANTITY</b>	6	pieces	<b>RECIPE NUMBER</b>	GB40033
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### Sweet yeast dough for three kings with Chocolini

200 g milk 3.5%	7.05oz
200 g pastry flour type 400	7.05oz
2 g yeast	0.07oz
350 g milk 3.5% 21°C	12.35oz
98 g yeast	3.46oz
140 g granulated sugar	4.94oz
20 g Appenzell 7%, Bakeable filling sugar with honey	0.71oz
50 g fresh eggs	1.76oz
15 g fleur de sel	0.53oz
1000 g pastry flour type 400	35.27oz
125 g butter softened	4.41oz
200 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	7.05oz

### Poolish

Stir the first quantity of milk, flour and yeast for one minute until smooth. Leave to rise for 2 - 3 hours at room temperature. Then place in the fridge for approx. 12 hours.

### Dough

Mix the second quantity of milk, yeast, sugar, Appenzell and eggs and add to the poolish. Fold in the salt and sieved flour. Add the butter.

Kneading time:

4 minutes 1st speed

6 minutes 2nd speed

Final dough temperature 24°C / 75.2°F, knead in Chocolinis at the end for 1 min.

in 1st course, leave the dough to rest overnight at 5°C / 41°F.

### Egg Wash

200 g pasteurised liquid egg	7.05oz
100 g past. liquid egg yolk	3.53oz

Mix the ingredients.

### Epiphany Cake

<b>2400 g Sweet yeast dough for three kings with Chocolini</b>	<b>84.66oz</b>
<b>75 g Egg Wash</b>	<b>2.65oz</b>
<b>40 g flaked almonds</b>	<b>1.41oz</b>
<b>120 g pearl sugar</b>	<b>4.23oz</b>

### Finishing

Scale out 1200 g / 42.33 oz, dividing into 30 pieces of 40 g / 1.41 oz each and shape them into balls, use 9 pieces per cake.

Shape 3 pieces to one ball as center of the cake, place 6 balls surround the center.

Proving time: approx. 60 - 90 minutes

Baking temperature: 28°C / 82.4°F, 75% relative humidity, brush or spray with egg wash and sprinkle with the desired decoration.

Baking temperature: deckoven, 180°C / 356°F, closed for 5 minutes, then open, no steam

Baking time: approx. 25 minutes

### FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
KH01	Appenzell 7%, Bakeable filling sugar with honey

Please note: Some products are not available in all markets

# Epiphany Cake

with Chocolini Maracaibo 66%



**Recipe number :** GB40033

**Description :** Yeast pastry with Grand Cru Chocolinis 66%

#### Sales data :

Shelf life 3 days  
Selling days 1 day  
Selling price  
Selling unit 1 piece

#### Nutritional values per 100 g :

Kilocalorie (kcal) 309  
Kilojoule (kJ) 1294  
Lipids 9.64 g  
saturated fatty acids 4.96 g  
Carbohydrates 47 g  
of which sugars 14.53 g  
Proteins 7.74 g  
Salt 0.6 g

#### Declaration :

**Wheat flour, whole milk, sugar, cacao kernel, butter, baker's yeast, eggs, almonds, egg yolk, fleur de sel (sea salt), cacaobutter, water, blossom honey, acidity regulator (sodium carbonate), 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