

# Puff pastry croissant with bâtuja



<b>RECIPE QUANTITY</b>	50	pieces	<b>RECIPE NUMBER</b>	GB60328
------------------------	----	--------	----------------------	---------

## Butter Puff Pastry

170 g water	6oz
445 g pastry flour type 400	15.7oz
10 g salt	0.35oz
10 g white wine vinegar	0.35oz
135 g butter	4.76oz
230 g butter for turns	8.11oz

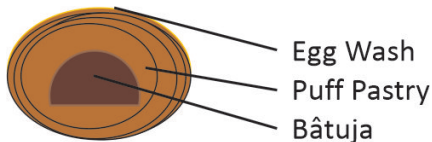
Knead all the ingredients except for the butter for the turns to obtain a smooth dough, allow to rest for 6 hours. Place the butter and make 3 double tours, rest for at least 4 hours.

## Egg Wash

100 g pasteurised liquid egg	3.53oz
50 g past. liquid egg yolk	1.76oz

Mix the ingredients.

## Structure



## Finishing

Roll out puff pastry to 2 mm / 0.079 inch thickness. Cut triangles of 12 x 16 cm / 4.72 x 6.30 inches, place bâtuja on top. Brush 1 x with egg wash, bake.

Baking temperature: oven 200°C / 392°F top heat / 190°C / 374°F bottom heat  
Baking time: approx. 30 minutes

## Variation:

Can also be made with Bâtuja Noisette Lait.

## FELCHLIN PRODUCTS

BA02 Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut

Please note: Some products are not available in all markets

## Puff pastry croissant with bâtuja

1000 g Butter Puff Pastry	35.27oz
1000 g Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut	35.27oz
150 g Egg Wash	5.29oz

# Puff pastry croissant with bâtuja



**Recipe number :** GB60328

**Description :** Finest hazelnut gianduja in butter puff pastry

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	484
Selling days	1 day	Kilojoule (kJ)	2024
Selling price		Lipids	34.5 g
Selling unit	1 piece	saturated fatty acids	16.07 g
		Carbohydrates	34.06 g
		of which sugars	16.64 g
		Proteins	6.94 g
		Salt	0.5 g

**Declaration :**

**Wheat flour, butter 17%,** cane sugar, cacao kernel, **hazelnuts,** water, **eggs,** cacao butter, **egg yolk,** edible salt, white wine vinegar (white wine vinegar, **preservative potassium metabisulphite,** acetic acid)

State 12.09.2024

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

Allergen information is compliant with current Swiss legislation