

Gingerbread Maracaibo 65%

with Herbst 1924

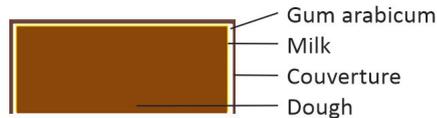


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|------------------------|--------|----------------------|---------|
| RECIPE QUANTITY | 2500 g | RECIPE NUMBER | GB60219 |
|------------------------|--------|----------------------|---------|

Gingerbread dough with Herbst 1924

| | |
|---|---------|
| 390 g Herbst 1924, Bakeable filling sugar | 13.76oz |
| 290 g granulated sugar | 10.23oz |
| 60 g water | 2.12oz |
| 75 g fresh eggs | 2.65oz |
| 25 g granulated sugar | 0.88oz |
| 25 g Bicarbonate of soda | 0.88oz |
| 125 g milk 3.5% | 4.41oz |
| 25 g Rhoda, Mixed spices | 0.88oz |
| 985 g pastry flour type 400 | 34.74oz |

Structure



FELCHLIN PRODUCTS

| | |
|------|---|
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| HA03 | Rhoda, Mixed spices |
| KH02 | Herbst 1924, Bakeable filling sugar |

Please note: Some products are not available in all markets

Gingerbread Maracaibo 65%

| | |
|--|----------------|
| 2000 g Gingerbread dough with Herbst 1924 | 70.55oz |
| 200 g milk 3.5% | 7.05oz |
| 400 g Gum arabic solution | 14.11oz |
| 500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 17.64oz |

Warm the Herbst 1924, the first quantity of sugar and water until the sugar has completely dissolved. Cool to 30°C / 86°F. Whip the eggs and the second quantity of sugar. Dissolve the bicarbonate of soda in warm milk. Mix everything well except for the flour, then knead in the flour. Leave the dough to rest for at least one day.

Finishing

Roll out the dough to 5 mm / 0.197 inch. Cut into the desired pieces. Brush the pieces twice with a thin layer of milk, and bake.

Baking temperature:

210°C / 410°F top heat
200°C / 392°F bottom heat
in deckoven

No steam, vent open

Baking time: 12 - 14 minutes

Gum arabic solution

| | |
|------------------------|---------|
| 60 g gum arabic powder | 2.12oz |
| 340 g water | 11.99oz |

Bring the ingredients to the boil together.

Immediately after baking brush with gum arabic. If desired, cover with a thin layer of tempered couverture.

Gingerbread Maracaibo 65%

with Herbst 1924



Recipe number : GB60219

Description : Gingerbread based on Herbst 1924 with the finest dark couverture

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 56 days | Kilocalorie (kcal) | 302 |
| Selling days | 42 days | Kilojoule (kJ) | 1263 |
| Selling price | | Lipids | 7.85 g |
| Selling unit | 100 g | saturated fatty acids | 4.55 g |
| | | Carbohydrates | 49.79 g |
| | | of which sugars | 26.74 g |
| | | Proteins | 6.74 g |
| | | Salt | 0.02 g |

Declaration :

Wheat flour, sugar, water, **whole milk**, cacao kernel, **eggs**, cacao butter, gelling agent (Gummi arabicum), baking agent (sodium carbonates), spices (cinnamon, coriander, anise, clove, nutmeg, pepper), herb extract, acidifying agent (tartaric acid (L+)), caramel, vanilla

State 16.07.2024

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

Allergen information is compliant with current Swiss legislation