

Gugelhupf Chocolate Maracaibo 65%



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|------------------------|----|--------|----------------------|---------|
| RECIPE QUANTITY | 32 | pieces | RECIPE NUMBER | GB20017 |
|------------------------|----|--------|----------------------|---------|

Butter mixture with Maracaibo 65%

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|--|---------|
| 230 g pastry flour type 400 or type 420 | 8.11oz |
| 10 g baking powder | 0.35oz |
| 25 g Cacao powder 20-22% | 0.88oz |
| 290 g fresh eggs | 10.23oz |
| 230 g granulated sugar | 8.11oz |
| 23 g invert sugar light | 0.81oz |
| 3 g salt | 0.11oz |
| 55 g California 1:1, Bakeable filling almond | 1.94oz |
| 215 g butter | 7.58oz |
| 50 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 1.76oz |

Mix the flour, baking powder and cacao powder in Robot Coupe for 10 seconds. Warm the eggs, sugar, invert sugar, salt and almond paste to 35°C / 95°F. Add to flour mixture and mix for 10 seconds. Warm the butter and couverture to 55°C / 131°F and add. Mix again for 10 seconds.

Orange confit with gelatine

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|------------------------------------|--------|
| 255 g orange juice freshly pressed | 8.99oz |
| 22 g glucose syrup DE 41-46 | 0.78oz |
| 25 g granulated sugar | 0.88oz |
| 3 g agar-agar powder | 0.11oz |
| 142 g candied orange peel 6x6mm | 5.01oz |
| 7.5 g Gelatine mix solution | 0.26oz |
| 5 g fresh peppermint | 0.18oz |

Bring the orange juice and the glucose to 50°C / 122°F. Mix the sugar with agar agar and to the boil. Add the heated Gelatinemix. Mix the orangejelly and the candied orange peel, add the finely chopped pepper mint leaves at the end and briefly mix in a thermomix or Robot Coupe.

Gelatine mix solution

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|-----------------------------------|---------|
| 100 g gelatine powder (200 Bloom) | 3.53oz |
| 600 g water | 21.16oz |

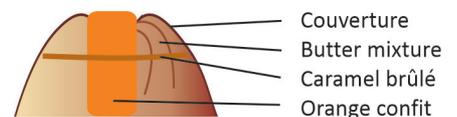
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Xocolatl Maracaibo 65%, Magic Winter

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| 4500 g milk 3.5% | 158.73oz |
| 20 g bourbon vanilla bean (1 pc = 4g) | 0.71oz |
| 5 g tonka beans | 0.18oz |
| 60 g cinnamon stick Ceylon (1 pc = 8g) | 2.12oz |
| 10 g cloves | 0.35oz |
| 10 g cardamom | 0.35oz |
| 20 g coriander seeds | 0.71oz |
| 900 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated | 31.75oz |

Bring milk and spices to a boil. Let infuse over night or at least for 4 hours covered by a transparent film in the refrigerator, sieve it. Bring the milk mixture to a boil again. Add Couverture grated and stir until dissolved. Foam well with a hand blender for approx. 30 seconds.

Structure



Gugelhupf Chocolate Maracaibo 65%

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|---|----------|
| 1131 g Butter mixture with Maracaibo 65% | 39.89oz |
| 460 g Orange confit with gelatine | 16.23oz |
| 5525 g Xocolatl Maracaibo 65%, Magic Winter | 194.89oz |
| 320 g Caramel brûlé fleur de sel | 11.29oz |
| 260 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 9.17oz |

Felchlin Marketing Material

6 piece Formaflex for 6
"Gugelhöpfl"

Butter mixture

Fill 35 g / 1.76 oz per Formaflex mould and bake.

Baking temperature: 150°C / 302°F in a fan oven

Baking time: approx. 15 minutes

Finishing

After baking, pipe 10 g / 0.35 oz of caramel brûlé into the mixture, leave to cool and unmould. Pour 8 g / 0.28 oz of tempered couverture into each of the Formaflex mould and press the Gugelhupf into it. Couverture to crystallise and unmould. Fill the centre with 15 g / 0.53 oz orange confit.

FELCHLIN PRODUCTS

| | |
|------|--|
| CS29 | Maracaibo Clasificado 65%, Dark chocolate couverture, Grated |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| HA01 | Cacao powder 20-22% |
| KK43 | California 1:1, Bakeable filling almond |
| TM01 | Caramel brûlé fleur de sel |
| VO05 | Formaflex for 6 "Gugelhöpfl" |

Please note: Some products are not available in all markets

Gugelhupf Chocolate Maracaibo 65%

Felchlin Marketing Material



VO05 Formaflex for 6 "Gugelhöpfli"

for 6 pieces

Format 65 x 65 x 32 mm / 2.56 x 2.56 x 1.26 inch

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Recipe number : GB20017

Description : Succulent chocolate cake with caramel flavour and a core of orange confit

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 3 days | Kilocalorie (kcal) | 213 |
| Selling days | 2 days | Kilojoule (kJ) | 892 |
| Selling price | | Lipids | 12.54 g |
| Selling unit | 1 piece | saturated fatty acids | 7.3 g |
| | | Carbohydrates | 20.14 g |
| | | of which sugars | 16.43 g |
| | | Proteins | 3.87 g |
| | | Salt | 0.18 g |

Declaration :

Whole milk, sugar, cacao kernel, Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo 4% (cacao kernel, sugar, cacao butter, vanilla), **eggs**, orange juice, **butter**, **wheat flour**, cacaobutter, **cream**, cinnamon, wheat glucose syrup, orange peel, **wheat glucose syrup (wheat glucose)**, **almonds**, cacao powder, invert sugar, glucose syrup (wheat glucose), vanilla, coriander seeds, water, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), cloves, cardamom, tonka beans, peppermint leaves, edible salt, seaweed, edible gelatine, fleur de sel (sea salt), acidity regulator (potassium carbonate), preserving agents (sorbic acid, potassium sorbate)

State 18.02.2025

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

Allergen information is compliant with current Swiss legislation