

Cinnamon stars

Christmas biscuits with Tarragona 25%



RECIPE QUANTITY 1505 g

RECIPE NUMBER KF90000

Cinnamon Star Dough with Tarragona 25%

600 g Tarragona 25%, Bakeable filling hazelnut	21.16oz
75 g granulated sugar	2.65oz
70 g invert sugar	2.47oz
240 g hazelnuts raw, ground	8.47oz
15 g cinnamon powder	0.53oz

Mix all ingredients well.

White spray glaze

100 g icing sugar	3.53oz
20 g past. liquid egg white	0.71oz
12 g potato starch, Fecule	0.42oz

Whisk the icing sugar, egg whites and fecule until light and fluffy.

Structure



Finishing

Roll out the dough to 9 mm / 0.374 inch thick. Spread the icing on the chilled dough. Freeze again. Cut out with star cutter and place on silicone mat, bake. Baking temperature: 230°C / 446°F Baking time: 5 minutes, with little top heat

FELCHLIN PRODUCTS

KB31 Tarragona 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

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1240 g Cinnamon Star Dough with Tarragona 25%	43.74oz
265 g White spray glaze	9.35oz

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Recipe number : KF90000

Description : Fine hazelnut cinnamon Christmas biscuits

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	435
Selling days	14 days	Kilojoule (kJ)	1820
Selling price		Lipids	20.81 g
Selling unit	100 g	saturated fatty acids	1.54 g
		Carbohydrates	48.87 g
		of which sugars	46.98 g
		Proteins	6.91 g
		Salt	0.01 g

Declaration :

Sugar, **hazelnuts**, water, invert sugar, **soy**, **egg white**, rice starch, potato starch, cinnamon 1%, caramel, grated lemon peel, preserving agent (sorbic acid), acidifying agent (citric acid)

State 17.07.2023

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

Allergen information is compliant with current Swiss legislation