

# Biberli

## Gingerbread



<b>RECIPE QUANTITY</b>	200 pieces	<b>RECIPE NUMBER</b>	GB60218
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### Biberli dough with Herbst 1924

770 g Herbst 1924, Bakeable filling sugar	27.16oz
30 g Rhoda, Mixed spices	1.06oz
40 g past. liquid egg yolk	1.41oz
60 g icing sugar	2.12oz
25 g Bicarbonate of soda	0.88oz
75 g milk 3.5%	2.65oz
1000 g pastry flour type 400	35.27oz

Warm the Herbst 1924 to 40°C / 104°F, add the spice mix and stir well. Whip the egg yolk and icing sugar. Dissolve the bicarbonate of soda in the warm milk. Mix everything together and knead into a dough with the flour. Store at 14 - 18°C / 57.2 - 64.4°F for 5 - 10 days before use.

### Gum arabic solution

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

Bring the ingredients to the boil together.

### Biberli

<b>2000 g Biberli dough with Herbst 1924</b>	<b>70.55oz</b>
<b>1500 g Biberlifüllung 1:1, Bakeable filling almond</b>	<b>52.91oz</b>
<b>200 g milk 3.5%</b>	<b>7.05oz</b>
<b>400 g Gum arabic solution</b>	<b>14.11oz</b>

### Finishing

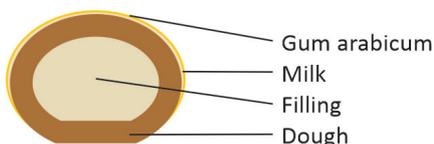
Roll out the dough to 2.5 mm / 0.098 inch and cut into pieces 8 x 50 cm / 3.15 x 19.69 inches. Weigh out 150 g / 5.29 oz beaver filling and roll into 50 cm / 19.69 inches sticks. Spread a thin layer of milk on the dough, place the beaver filling on top and roll up without bubbles. Press down the slightly overlapping end. Brush the strands twice with a thin layer of milk, cut into the desired size 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

Immediately after baking brush with gum arabic.

in all markets

### Structure



### FELCHLIN PRODUCTS

HA03	Rhoda, Mixed spices
KH02	Herbst 1924, Bakeable filling sugar
KK46	Biberlifüllung 1:1, Bakeable filling almond

Please note: Some products are not available

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## Gingerbread



**Recipe number :** GB60218

**Description :** Biberli based on Herbst 1924 with the finest almond filling

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	56 days	Kilocalorie (kcal)	350
Selling days	42 days	Kilojoule (kJ)	1465
Selling price		Lipids	11.06 g
Selling unit	100 g	saturated fatty acids	1.09 g
		Carbohydrates	52.39 g
		of which sugars	33.86 g
		Proteins	8.52 g
		Salt	0.05 g

### Declaration :

Sugar, **wheat flour**, **almonds**, water, **whole milk**, gelling agent (Gummi arabicum), **glucose syrup wheat**, humectant (sorbitol), dextrose, **egg yolk**, spices (cinnamon, coriander, anise, clove, nutmeg, pepper), baking agent (sodium carbonates), herb extract, edible salt, preserving agents (sorbic acid, potassium sorbate), acidifying agent (tartaric acid (L+)), caramel, natural bitter almond flavour, vanilla flavour

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