

# 1. August Weggen

with Grand Cru Chocolini



RECIPE QUANTITY 24 pieces

RECIPE NUMBER GB40031

## Sweet yeast dough Weggen

200 g milk 3.5%	7.05oz
200 g pastry flour type 400	7.05oz
0.5 g yeast	0.02oz
350 g milk 3.5% 21°C	12.35oz
100 g yeast	3.53oz
140 g granulated sugar	4.94oz
20 g liquid malt	0.71oz
50 g fresh eggs	1.76oz
15 g fleur de sel	0.53oz
1000 g pastry flour type 400	35.27oz
125 g butter softened	4.41oz
250 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	8.82oz

## Poolish

Stir the first quantity of milk, flour and yeast for one minute until smooth. Leave to rise for 2 - 3 hours at room temperature. Then place in the fridge for approx. 12 hours.

## Dough

Mix the second quantity of milk, yeast, sugar, malt and eggs and add to the poolish. Fold in the salt and sieved flour. Add the butter and add the Chocolinis at the end.

Kneading time:

4 minutes 1st course

6 minutes 2nd course

## Egg Wash

50 g pasteurised liquid egg	1.76oz
25 g past. liquid egg yolk	0.88oz

Mix the ingredients.

## 1. August Weggen

**2450.5 g Sweet yeast dough** **86.44oz**  
**Weggen**

**75 g Egg Wash** **2.65oz**

## Finishing

Scale 100 g / 3.53 oz per dough piece and place on a Silpain mat.

Proofing: approx. 60 minutes

Temperature: 28°C / 82.4°F, 75% RH

Brush once with egg wash and leave to rest in the fridge for 10 minutes. Brush again with egg wash and make a cross cut. Baking temperature: 205°C / 401°F top heat, 195°C / 383°F bottom heat deck oven

Baking time: 25 minutes

or

Baking temperature: 185°C / 365°F fan oven

Baking time: 25 minutes

## FELCHLIN PRODUCTS

CR14 Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g

Please note: Some products are not available in all markets

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**Recipe number :** GB40031

**Description :** Wegge with the finest dark Grand Cru Chocolini

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	305
Selling days	1 day	Kilojoule (kJ)	1275
Selling price		Lipids	9.99 g
Selling unit	1 piece	saturated fatty acids	5.58 g
		Carbohydrates	44.76 g
		of which sugars	10.83 g
		Proteins	7.87 g
		Salt	0.62 g

**Declaration :**

**Wheat flour, whole milk, sugar, cacao kernel, butter, baker's yeast, eggs, egg yolk, barley malt, fleur de sel (sea salt), cacaobutter**

State 19.06.2024

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

Allergen information is compliant with current Swiss legislation