

Apricot Flower

with Laprico and Valencia



RECIPE QUANTITY	25	Pieces	RECIPE NUMBER	GB60228
------------------------	----	--------	----------------------	---------

Sablé Pastry dough

300 g butter	10.58oz
160 g granulated sugar	5.64oz
90 g fresh eggs	3.17oz
365 g pastry flour type 400	12.88oz
85 g almonds peeled, ground	3oz
1 g salt	0.04oz

Beat the butter, the sugar and the salt to obtain a creamy mixture. Slowly add the eggs. Fold in the sifted flour and almonds until all is well combined. place for min. 2 hours in the refrigerator.

Danish pastry

1095 g pastry flour type 550	38.63oz
976 g pastry flour type 400	34.43oz
1048 g milk 3.5% cold	36.97oz
95 g fresh egg yolks	3.35oz
167 g granulated sugar	5.89oz
48 g salt	1.69oz
119 g yeast	4.2oz
214 g butter	7.55oz

Tourieren

1000 g butter to roll	35.27oz
-----------------------	---------

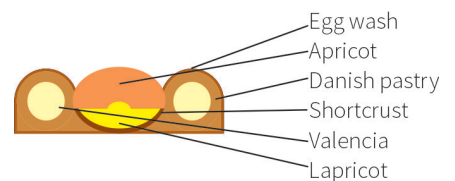
Mix the egg yolk, whole milk and yeast together, place the remaining ingredients in a kneading machine. Add the liquid and knead for 3 minutes at speed 1 and 3-4 minutes at speed 2. Dough temperature approx. 24°C, 75°F. Press the dough flat and leave to rest at 5°C, 41°F for at least 2 hours. Place the butter slab on the pre-rolled base dough. Fold the edges over the butter slab, fold the other half of the dough over and seal well. Give it a simple and a double fold. Leave to rest at 5°C for at least 1 hour before processing.

Egg Wash

880 g past. liquid egg yolk	31.04oz
20 g granulated sugar	0.71oz
10 g salt	0.35oz
90 g water	3.17oz

Mix the ingredients.

Structure



Apricot Flower

140 g Sablé Pastry dough	4.94oz
2000 g Danish pastry	70.55oz
750 g Valencia F 1:1, Bakeable filling almond, Firm	26.46oz
625 g Laprico 75%, Bakeable filling apricot	22.05oz
480 g apricots, tinned	16.93oz
50 g Egg Wash	1.76oz
125 g cold glazing gel	4.41oz

Felchlin Marketing Material

1 piece Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /

Sablé Pastry:

Roll out the sablé pastry to a thickness of 2 mm / 0.79 inches, cut out 6.5 cm / 2.56 inches rounds and freeze.

Finishing:

Roll out the danish pastry to 2.5 mm / 0.98 inches thick, freeze briefly and cut into 21 cm x 7 cm / 8.27 inches x 2.76 inches pieces. Lightly brush the pieces of dough with water. Weigh out 30 g / 1.6 oz of Valencia F pieces and roll them into 21 cm / 8.23 inches long strips. Place these in

Apricot Flower

with Laprico and Valencia

the centre of the dough and fold over. Press down lightly on the long side, cut the Valencia-filled side 6 times every 3 cm / 1.19 inches up to the dough. Place the sablé pastry rounds in the centre of the Silform mats, place the danish pastry in a circle, filling each with 25 g / 0.88 oz of Lapricot. Proof at 30°C / 86°F, 80% RH, brush with egg wash. Place fresh apricot halves or drained tinned apricot halves in the centre and bake. After baking, allow to cool and glaze the apricots with cold jelly.

Baking temperature:

165°C / 329°F, fan oven

Baking time:

approx. 25 minutes

FELCHLIN PRODUCTS

KB96	Laprico 75%, Bakeable filling apricot
KK42	Valencia F 1:1, Bakeable filling almond, Firm
VO80	Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /

Please note: Some products are not available in all markets