

Gingerbread

with Herbst 1924



RECIPE QUANTITY	2500 g	RECIPE NUMBER	GB60221
------------------------	--------	----------------------	---------

Gingerbread dough with Herbst 1924

390 g Herbst 1924, Bakeable filling sugar	13.76oz
290 g granulated sugar	10.23oz
60 g water	2.12oz
75 g fresh eggs	2.65oz
25 g granulated sugar	0.88oz
25 g Bicarbonate of soda	0.88oz
125 g milk 3.5%	4.41oz
25 g Rhoda, Mixed spices	0.88oz
985 g pastry flour type 400	34.74oz

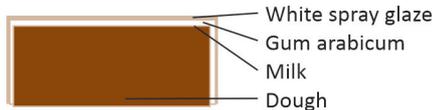
Warm the Herbst 1924, the first quantity of sugar and water until the sugar has completely dissolved. Cool to 30°C / 86°F. Whip the eggs and the second quantity of sugar. Dissolve the bicarbonate of soda in warm milk. Mix everything well except for the flour, then knead in the flour. Leave the dough to rest for at least one day.

White spray glaze

300 g icing sugar	10.58oz
60 g past. liquid egg white	2.12oz
36 g potato starch, Fecule	1.27oz

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

Structure



Gingerbread

2000 g Gingerbread dough with Herbst 1924	70.55oz
200 g milk 3.5%	7.05oz
400 g Gum arabic solution	14.11oz
396 g White spray glaze	13.97oz

Finishing

Roll out the dough to 5 mm / 0.197 inch. Cut into 15 x 10 cm / 5.9 x 3.94 inches pieces. Brush the pieces twice with a thin layer of milk, 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. Leave to cool and decorate individually with white spray glaze.

FELCHLIN PRODUCTS

HA03	Rhoda, Mixed spices
KH02	Herbst 1924, Bakeable filling sugar

Please note: Some products are not available in all markets

Gum arabic solution

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

Bring the ingredients to the boil together.

Gingerbread

with Herbst 1924



Recipe number : GB60221

Description : Gingerbread based on Herbst 1924 with white glaze

Sales data :		Nutritional values per 100 g :	
Shelf life	56 days	Kilocalorie (kcal)	261
Selling days	42 days	Kilojoule (kJ)	1092
Selling price		Lipids	0.99 g
Selling unit	100 g	saturated fatty acids	0.37 g
		Carbohydrates	56.37 g
		of which sugars	32.09 g
		Proteins	6.23 g
		Salt	0.03 g

Declaration :

Wheat flour, sugar, water, **whole milk**, **eggs**, **egg white**, gelling agent (Gummi arabicum), potato starch, baking agent (sodium carbonates), spices (cinnamon, coriander, anise, clove, nutmeg, pepper), herb extract, acidifying agent (tartaric acid (L+)), caramel

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