

# Cupolino Avocado

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	20	pieces of 93 g / 3.28 oz	<b>RECIPE NUMBER</b>	GB60129
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### Butter mixture with avocado

220 g butter unsalted, soft	7.76oz
120 g granulated sugar	4.23oz
120 g California 1:1, Bakeable filling almond	4.23oz
200 g fresh eggs	7.05oz
330 g pastry flour type 400	11.64oz
2 g vanilla sugar	0.07oz
5 g baking powder	0.18oz
180 g avocado fresh	6.35oz
50 g heavy cream 35%	1.76oz

Mix the soft butter, sugar, bakeable filling almond and eggs to obtain a creamy mass. Sift the flour, vanilla sugar, baking powder and fold into the almond mixture. Mix the avocado with the heavy cream and fold into the mixture.

### Pistachio buttercream

100 g Pistachiosa F, Filling pistachio Firm	3.53oz
300 g Butter cream	10.58oz

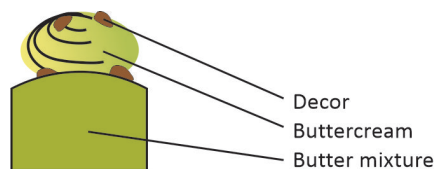
Warm up the Pistachiosa F filling and add to the Buttercream.

### Butter cream

175 g granulated sugar	6.17oz
75 g water	2.65oz
50 g glucose syrup DE 41-46	1.76oz
50 g granulated sugar	1.76oz
50 g past. liquid egg white	1.76oz
40 g past. liquid egg yolk	1.41oz
500 g butter unsalted	17.64oz

Boil first sugar amount, water and glucose to 114°C / 237.2°F. Whip second sugar amount with egg whites and egg yolks. Pour in at once the cooked sugar. Whip until cold. Whip butter till light and creamy and fold into the Pâte à bombe; mix to obtain a light mixture.

### Structure



### Cupolino Avocado

1220 g Butter mixture with avocado	43.03oz
400 g Pistachio buttercream	14.11oz

### Butter mixture

Fill 50 g / 1.8 oz of the mixture per Cupolino, bake.  
Baking temperature: 175°C / 347°F  
Baking time: 30 minutes

### Finishing

Pipe some Pistachio buttercream on top of the Cupolino and decorate.

### FELCHLIN PRODUCTS

DC53	Pistachiosa F, Filling pistachio Firm
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

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**Recipe number :** GB60129

**Description :** Delicious almond cake with avocado and pistachio buttercream

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	415
Selling days	1 day	Kilojoule (kJ)	1737
Selling price		Lipids	28.23 g
Selling unit	1 piece	saturated fatty acids	14.38 g
		Carbohydrates	33.87 g
		of which sugars	19.19 g
		Proteins	5.47 g
		Salt	0.21 g

**Declaration :**

**Butter, wheat flour, sugar, eggs, avocado 11%, almonds, cream, water, hardened palm kernel oil, pistachios 1%, glucose syrup (wheat glucose), egg white, egg yolk, sunflower oil, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), hardened coconut fat, vanilla sugar, emulsifier (soy lecithin), flavour, edible salt, preserving agents (sorbic acid, potassium sorbate), nettle extract, colouring agent (carotene)**

State 03.12.2024

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

Allergen information is compliant with current Swiss legislation