

Little Gugelhopf Maracaibo



RECIPE QUANTITY 12 pieces

RECIPE NUMBER GB60013

Little Gugelhopf Maracaibo

160 g pasteurised liquid egg	5.64oz
100 g granulated sugar	3.53oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz
150 g heavy cream 35% flüssig	5.29oz
50 g pastry flour type 400	1.76oz

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO05	Formaflex for 6 "Gugelhöppli"

Please note: Some products are not available
in all markets

Warm the eggs and sugar on a bain-marie until lukewarm, then whisk until white. Dissolve the Maracaibo 65% chocolate to about 40°C / 104°F and mix with the cooked cream, then carefully fold the chocolate cream into the mixture. Sieve the flour and mix in.

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**760 g Little Gugelhopf
Maracaibo** **26.81oz**

Felchlin Promotionsmaterial

**Formaflex for 6
"Gugelhöppli"**

Finishing

Fill into buttered Gugelhopf moulds, 60 g / 2.12 oz per piece and bake.
Baking temperature: 180°C / 356°F
Baking time: 20 - 25 minutes

Serving suggestion:

Serve the Gugelhopf still warm with some whipped cream.

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Felchlin Marketing Material



VO05 Formaflex for 6 "Gugelhöpfli"

for 6 pieces

Format 65 x 65 x 32 mm / 2.5 x 2.5 x 1.3 inches

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Recipe number : GB60013

Description : Gugelhöpfchen baked with Grand Cru Maracaibo 65% couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	403
Selling days	3 days	Kilojoule (kJ)	1688
Selling price		Lipids	26.23 g
Selling unit	1 piece	saturated fatty acids	15.12 g
		Carbohydrates	33.6 g
		of which sugars	27.15 g
		Proteins	6.26 g
		Salt	0.08 g

Declaration :

Sugar, **eggs**, cacao kernel, **cream**, **wheat flour**, cacaobutter, vanilla

State 29.09.2022

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

Allergen information is compliant with current Swiss legislation