

# Hazelnut-apple slices

Petite Pause



RECIPE QUANTITY 40 pieces

RECIPE NUMBER GB60075

## Sablé Dough for Tarts

600 g butter unsalted	21.16oz
260 g icing sugar	9.17oz
10 g salt	0.35oz
200 g fresh eggs	7.05oz
1000 g pastry flour type 400	35.27oz
120 g almonds peeled, ground	4.23oz

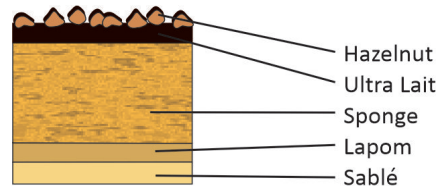
Mix together the butter and icing sugar, add the salt and slowly add the eggs. Whip until creamy on the mixing machine using the dough hook. Sieve the flour, add the ground almonds and fold into the butter mass. Refrigerate before using.

## Hazelnut Sponge

990 g Primanuss 25%, Bakeable filling hazelnut	34.92oz
360 g butter	12.7oz
2 g lemon zest	0.07oz
1 g salt	0.04oz
550 g fresh eggs	19.4oz
325 g pastry flour type 400	11.46oz
13 g baking powder	0.46oz

Whip the Primanuss, butter, lemon zest and salt to obtain a creamy mixture. Little by little add the eggs, add some flour. Sift the remaining flour and baking powder and fold into the mixture.

## Structure



## Hazelnut-apple slices

570 g Sablé Dough for Tarts	20.11oz
2180 g Hazelnut Sponge	76.9oz
1150 g Lapom, Bakeable filling apple, Chunks	40.57oz
320 g Ultra Lait Sans Palme, Glaze, Rondo	11.29oz
100 g hazelnuts, peeled, chopped and toasted	3.53oz

## Sablé Dough

Roll out the dough to 2.5 mm / 0.098 inch, stamp, cut out with the 50 x 31 x 2.75 cm / 19.69 x 12.2 x 1.08 inches baking frame and pre-bake.

Baking temperature: in a deck oven at 180°C / 356°F

Baking time: approx. 15 minutes

## Finishing

Place the baking frame with the pre-baked sablé dough sheet on a baking tray. First spread and smooth out the Lapom with an angled pallet, then smooth it out at a right angle using a spatula. Then smooth at a right angle using a spatula, pour in the hazelnut sponge mixture, smooth again using a spatula and bake.

Baking temperature: in the oven approx. 180°C / 356°F

Baking time: approx. 40 minutes, open draught

Leave to cool after baking. Mix the Ultra Lait glaze with the roasted and chopped hazelnuts and enrobe, cut directly into pieces of 12 x 3 cm / 4.72 x 1.18 inches.

## FELCHLIN PRODUCTS

CO83	Ultra Lait Sans Palme, Glaze, Rondo
KB67	Lapom, Bakeable filling apple, Chunks
KC53	Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

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**Recipe number :** GB60075

**Description :** Fine hazelnut sponge with apple filling

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	358
Selling days	1 day	Kilojoule (kJ)	1496
Selling price		Lipids	20.74 g
Selling unit	1 piece	saturated fatty acids	9.89 g
		Carbohydrates	36.47 g
		of which sugars	21.72 g
		Proteins	5.27 g
		Salt	0.32 g

## **Declaration :**

Water, sugar, **eggs, wheat flour, butter, hazelnuts 8%**, dried apples 7%, coconut fat, **glucose syrup (wheat glucose), durum wheat dust, whole milk powder**, humectant (sorbitol), **almonds, wheat starch**, rice flour, fat-reduced cacao powder, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), shea butter, illipe butter, **skimmed milk powder**, acidifying (citric acid), caramel, preserving agent (potassium sorbate), edible salt, thickening agent (sodium alginate), grated lemon zest, **emulsifier (soy lecithin)**, vanilla, acidity regulator (sodium carbonate)

State 21.10.2024

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

Allergen information is compliant with current Swiss legislation