

Biberli

Gingerbread



RECIPE QUANTITY	200 pieces	RECIPE NUMBER	GB60218
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Biberli dough with Herbst 1924

770 g Herbst 1924, Bakeable filling sugar	27.16oz
30 g Rhoda, Mixed spices	1.06oz
40 g past. liquid egg yolk	1.41oz
60 g icing sugar	2.12oz
25 g Bicarbonate of soda	0.88oz
75 g milk 3.5%	2.65oz
1000 g pastry flour type 400	35.27oz

Warm the Herbst 1924 to 40°C / 104°F, add the spice mix and stir well. Whip the egg yolk and icing sugar. Dissolve the bicarbonate of soda in the warm milk. Mix everything together and knead into a dough with the flour. Store at 14 - 18°C / 57.2 - 64.4°F for 5 - 10 days before use.

Gum arabic solution

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

Bring the ingredients to the boil together.

Biberli

2000 g Biberli dough with Herbst 1924	70.55oz
1500 g Biberlifüllung 1:1, Bakeable filling almond	52.91oz
200 g milk 3.5%	7.05oz
400 g Gum arabic solution	14.11oz

Finishing

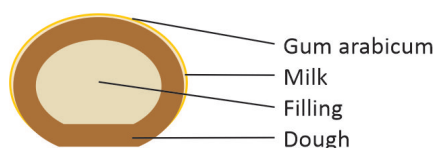
Roll out the dough to 2.5 mm / 0.098 inch and cut into pieces 8 x 50 cm / 3.15 x 19.69 inches. Weigh out 150 g / 5.29 oz bakeable filling and roll into 50 cm / 19.69 inches sticks. Spread a thin layer of milk on the dough, place the bakeable filling on top and roll up without bubbles. Press down the slightly overlapping end. Brush the strands twice with a thin layer of milk, cut into the desired size and 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.

in all markets

Structure



FELCHLIN PRODUCTS

HA03	Rhoda, Mixed spices
KH02	Herbst 1924, Bakeable filling sugar
KK46	Biberlifüllung 1:1, Bakeable filling almond

Please note: Some products are not available

Felchlin
SWITZERLAND