

Chocolate Date Sandwich

Confectionery



RECIPE QUANTITY 200 pieces

RECIPE NUMBER KF60012

Chocolate Date Log

1000 g date paste	35.27oz
250 g slivered almonds	8.82oz
200 g Cacao Nibs Qroqant, croquants caramelised granulated	7.05oz
200 g Sao Palme 60%, Dark chocolate couverture, Rondo	7.05oz

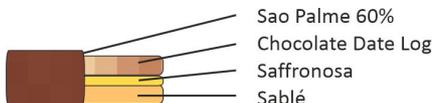
Mix the date paste until it is pliable and then knead in the remaining ingredients until you obtain a texture similar to a cookie dough.

Sablé Breton with raw cane sugar

150 g butter	5.29oz
140 g raw sugar	4.94oz
60 g fresh egg yolks	2.12oz
200 g pastry flour type 400	7.05oz
5 g baking powder	0.18oz
2 g fleur de sel	0.07oz

Beat the butter and sugar until light and creamy. Gradually add the egg yolks together with the salt. Lastly add the sifted flour and baking powder and mix all to a pastry dough.

Structure



Chocolate Date Sandwich

1650 g Chocolate Date Log	58.2oz
501.3 g Sablé Breton with raw cane sugar	17.68oz
800 g Saffronosa, Filling saffron	28.22oz
800 g Sao Palme 60%, Dark chocolate couverture, Rondo	28.22oz

Chocolate Date Log

Make rolls of 300 g / 10.58 oz and 30 cm / 11.81 inches length (approx. 3.4 cm Ø / 1.34 inches diameter), refrigerate. Cut into 4 mm thick slices, approx. 8 g / 0.28 oz per piece.

Sablé Breton

Roll the dough out to 1.8 mm / 0.07 inch and cut out biscuits in size of 3.4 cm Ø / 1.34 inches diameter, bake till golden brown.

Baking temperature: 160°C / 320°F

Baking time: approximately 25 minutes

Weight of a single baked biscuit:
4 g / 0.14 oz

Saffronosa Filling

Whip the saffronosa on second speed on the machine until pale in colour.

Finishing

Place the baked sablé breton biscuits onto a tray and using a plain tube pipe on 4 g / 0.14 oz of the whipped saffronosa before placing on top a disc of the date paste. Leave to set before dipping into tempered couverture.

FELCHLIN PRODUCTS

CA19	Cacao Nibs Qroqant, croquants caramelised granulated
CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
DF31	Saffronosa, Filling saffron

Please note: Some products are not available in all markets

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Recipe number : KF60012

Description : Date crisp in harmony with a saffron filling and dark couverture on a Breton sable biscuit

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	467
Selling days	14 days	Kilojoule (kJ)	1955
Selling price		Lipids	29.97 g
Selling unit	100 g	saturated fatty acids	15.11 g
		Carbohydrates	43.44 g
		of which sugars	36.15 g
		Proteins	6.27 g
		Salt	0.16 g

Declaration :

Dates 27%, sugar, cacao kernels, **almonds**, **wheat flour**, palm kernel oil, **butter**, raw cane sugar, cacaobutter, **whole milk powder**, palm kernel oil, sunflower oil, **egg yolk**, **skimmed milk powder**, **glucose wheat**, **emulsifier (soy lecithin)**, raising agent (baking powder), aroma, fleur de sel (sea salt), water, saffron, colouring (beta-carotene), vanilla

State 03.01.2023

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

Allergen information is compliant with current Swiss legislation