

Fingercake praline raspberry

with Bâtuja Noisette Noir



RECIPE QUANTITY	28	pieces of 130 x 25 mm / 5.12 x 0.98 inches	RECIPE NUMBER	GB60326
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Hazelnut cake mix

160 g butter soft	5.64oz
440 g Primanuss 25%, Bakeable filling hazelnut	15.52oz
2 g lemon zest (1 lemon = 5g)	0.07oz
245 g fresh eggs	8.64oz
2 g salt	0.07oz
145 g pastry flour type 400	5.11oz
6 g baking powder	0.21oz

Whip the butter, Primanuss and lemon until creamy, mix the eggs and salt with a whisk and add slowly. Mix in the sieved flour and baking powder.

Hazelnut crumble

290 g butter	10.23oz
320 g granulated sugar	11.29oz
70 g hazelnuts raw, ground	2.47oz
320 g pastry flour type 400	11.29oz

Whip the butter and sugar until creamy white, fold in the very cold hazelnuts and flour and knead into a crumble dough, chill.

Fingercake praline raspberry

1000 g Hazelnut cake mix	35.27oz
840 g Bâtuja Noisette Noir	29.63oz
168x20g Organic, Gianduja hazelnut	
140 g raspberry jam bakeproof	4.94oz
280 g Hazelnut crumble	9.88oz
30 g decor powder	1.06oz

Finishing

Pipe 10 g / 3.94 inches of cake mixture into silicone moulds or baking tins, place 1 1/2 pieces of bâtuja, pipe 25 g / 9.84 inches of cake mixture on top. Pipe over with 5 g / 0.18 inches baking firm raspberry jam, top with 10 g / 3.94 inches hazelnut crumble, press down a little and bake.

Baking temperature: 190°C / 374°F in deckoven, vent open

Baking time: approx. 20 minutes

Leave to cool. Dust with decor powder.

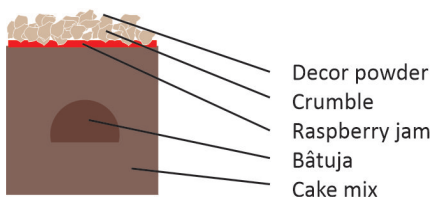
Source of supply of Silicone mould:
www.silikomart.com
 Sq078 fashion cake

FELCHLIN PRODUCTS

BA02	Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut
KC53	Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

Structure



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with Bâtuja Noisette Noir



Recipe number : GB60326

Description : Succulent hazelnut cake with gianduja and raspberry

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	456
Selling days	1 day	Kilojoule (kJ)	1906
Selling price		Lipids	28.59 g
Selling unit	1 piece	saturated fatty acids	11.54 g
		Carbohydrates	41.19 g
		of which sugars	27.62 g
		Proteins	6.21 g
		Salt	0.26 g

Declaration :

Hazelnuts, cane sugar, cacao kernel, **eggs**, **butter**, **wheat flour**, sugar, bakery fruit preparation raspberry without seeds 6% (raspberries (raspberry puree from concentrate 27%, raspberry puree 23%), sugar, water, glucose syrup, glucose, humectant (sorbitol), gelling agent (apple pectin), acidifier (citric acid), acidity regulator (sodium citrate), sunflower oil, firming agents (calcium citrate)), water, cacao butter, **glucose syrup (wheat glucose)**, sugar, waxy maize starch, dextrose, acidifier (calcium monophosphate), **durum wheat dust**, humectant (sorbitol), **wheat starch**, rice flour, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), lemon peel, edible salt, caramel, preserving agent (potassium sorbate), acidifying (citric acid)

State 09.09.2024

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

Allergen information is compliant with current Swiss legislation