

Fingercake lemon date

with Bâtuja Noisette Lait



RECIPE QUANTITY	28	pieces of 130 x 25 mm / 5.12 x 0.98 inches	RECIPE NUMBER	GB60327
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Lemon cake mix

300 g granulated sugar	10.58oz
10 g lemon zest (1 lemon = 5g)	0.35oz
205 g fresh eggs	7.23oz
125 g heavy cream 35%	4.41oz
230 g pastry flour type 400	8.11oz
4 g baking powder	0.14oz
85 g butter liquid	3oz
40 g Lemon juice syrup or Limoncello 30%vol.	1.41oz
1 g fleur de sel	0.04oz

Mix sugar and lemon zest, marinate for at least 2 hours. Sieve the flour and baking powder, then mix all the ingredients together in the Robot Coupe or mix by hand one after the other, but do not beat until fluffy. Limoncello can also be used instead of lemon juice syrup.

Lemon juice syrup

300 g lemon juice fresh	10.58oz
400 g water	14.11oz
300 g granulated sugar	10.58oz

Bring all the ingredients to the boil, simmer for 2 - 3 minutes, strain and chill.

Lemon marmalade

590 g water	20.81oz
4 g sea salt	0.14oz
80 g Fresh lemon peel	2.82oz
70 g lemon juice fresh	2.47oz
160 g lemon juice fresh	5.64oz
55 g granulated sugar	1.94oz
6 g pectin NH	0.21oz
35 g butter	1.23oz

Water and salt to the boil, blanch the lemon peel in it, strain, wash off the peel and blanch again in salted water, wash off and leave to dry briefly. Add the first quantity of lemon juice and puree to a paste. Warm the second quantity of lemon juice to 50°C / 122°F, mix the sugar and pectin and bring to the boil, remove to the boil, fold in the cold butter cubes, stir until the butter has melted, puree briefly and finally stir in the lemon paste. Store in the fridge.

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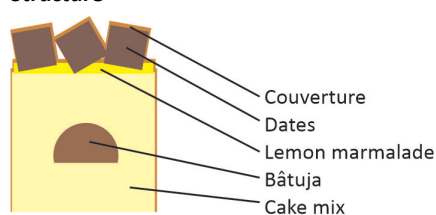
1000 g Lemon cake mix	35.27oz
840 g Bâtuja Noisette Lait	29.63oz
168x20g Organic, Gianduja hazelnut	
210 g Lemon marmalade	7.41oz
280 g dates Medjool	9.88oz
280 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	9.88oz

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, bake. Baking temperature: 180°C / 356°F in deckoven, vent open
Baking time: approx. 20 minutes
Decorate each with 7.5 g / 0.26 inch lemon marmalade, top with 10 g / 3.94 inches date cubes and enrobe with couverture.

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

Structure



FELCHLIN PRODUCTS

BA03	Bâtuja Noisette Lait 168x20g Organic, Gianduja hazelnut
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : GB60327

Description : Fruity lemon cake with gianduja and dates enrobe with delicate couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	415
Selling days	1 day	Kilojoule (kJ)	1737
Selling price		Lipids	22.84 g
Selling unit	1 piece	saturated fatty acids	10.55 g
		Carbohydrates	45.85 g
		of which sugars	36.45 g
		Proteins	5.55 g
		Salt	0.2 g

Declaration :

Sugar, cane sugar, dates 11%, **wheat flour**, **hazelnuts**, cacao butter, **eggs**, water, **whole milk powder**, **cream**, cacao kernel, **butter**, lemon juice 2%, **skimmed milk powder**, lemon peel 1%, **cream powder**, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), gelling agent (pectin), fleur de sel (sea salt), sea salt, **emulsifier (soy lecithin)**, vanilla

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