

# Fingercake chocolate hazelnut caramel

with Bâtuja Noisette Noir



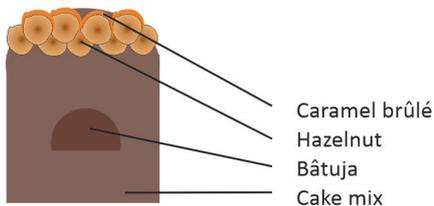
<b>RECIPE QUANTITY</b>	28	pieces of 130 x 25 mm / 5.12 x 0.98 inches	<b>RECIPE NUMBER</b>	GB60324
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## Chocolate cake mix

360 g Valencia F 1:1, Bakeable filling almond, Firm	12.7oz
140 g butter soft	4.94oz
45 g raw cane sugar fine	1.59oz
1 g salt	0.04oz
225 g fresh eggs	7.94oz
150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo liquid	5.29oz
75 g pastry flour type 400	2.65oz
4 g baking powder	0.14oz

Warm the almond paste slightly and whip with the butter, sugar and salt until creamy, do not beat until fluffy. Gradually add the eggs, add the couverture and beat until creamy. Mix in the sieved flour and baking powder.

## Structure



## Fingercake chocolate hazelnut caramel

1000 g Chocolate cake mix	35.27oz
840 g Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut	29.63oz
140 g Caramel brûlé fleur de sel	4.94oz
280 g hazelnuts roasted, broken	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. Decorate each with 10 g / 3.94 inches coarsely crushed hazelnuts and drizzle 5 g / 0.18 inch caramel brûlé lengthways on top, bake.  
Baking temperature: 180°C / 356°F in deckoven  
Baking time: approx. 20 minutes

Source of supply of Silicone mould:  
[www.silikomart.com](http://www.silikomart.com)  
Sq078 fashion cake

## FELCHLIN PRODUCTS

BA02	Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK42	Valencia F 1:1, Bakeable filling almond, Firm
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

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**Recipe number :** GB60324

**Description :** Succulent chocolate cake with gianduja, hazelnuts and caramel

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	3 days	Kilocalorie (kcal)	518
Selling days	1 day	Kilojoule (kJ)	2166
Selling price		Lipids	36.86 g
Selling unit	1 piece	saturated fatty acids	12.39 g
		Carbohydrates	35.52 g
		of which sugars	29.18 g
		Proteins	8.03 g
		Salt	0.18 g

## Declaration :

**Hazelnuts 23%**, cacao kernel, raw cane sugar, sugar, **eggs, almonds, butter**, Caramel brûlé fleur de sel 6% (sugar, **cream, wheat glucose syrup (wheat glucose), butter**, water, fleur de sel (sea salt)), cacao butter, **wheat flour**, water, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), edible salt, preserving agents (sorbic acid, potassium sorbate), 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