

Hazelnut-cinnamon snails

with Primanuss 25% filling



RECIPE QUANTITY 24 pieces

RECIPE NUMBER GB40032

Laminated Yeast Dough with Butter

1000 g milk 3.5%	35.27oz
200 g granulated sugar	7.05oz
40 g salt	1.41oz
10 g malt extract powder	0.35oz
100 g yeast	3.53oz
100 g pasteurised liquid egg	3.53oz
10 g lemon zest	0.35oz
2000 g pastry flour type 400	70.55oz
900 g butter butter for turns	31.75oz

Combine all the ingredients and knead to obtain an elastic dough. Scale at 1700 g / 60 oz per piece. Laminate each dough piece with 450 g / 15.9 oz of butter. Give 3 single turns.

Icing Sugar glaze 5:1

100 g icing sugar	3.53oz
20 g water	0.71oz

Mix the ingredients well.

Hazelnut-cinnamon snails

1000 g Laminated Yeast Dough with Butter	35.27oz
1000 g Primanuss 25%, Bakeable filling hazelnut	35.27oz
15 g cinnamon powder	0.53oz
120 g Icing Sugar glaze 5:1	4.23oz

Finishing

Roll out the yeast dough to 2.5 mm / 0.098 inch and cut to the size of 40 x 60 cm / 15.75 x 23.62 inches. Mix the hazelnut filling with the cinnamon, spread evenly and roll up, freeze and cut into pieces 2.5 cm / 0.98 inch wide. Place the snails on a baking tray and place in the proofing compartment at approx. 28°C / 82.4°F, leave to rise and bake.

Baking temperature: 190°C / 374°F

Baking time: approx. 25 minutes

Glaze directly after baking.

FELCHLIN PRODUCTS

KC53 Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

Structure



Glaze
Laminated Yeast Dough
Hazelnut filling

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Recipe number : GB40032

Description : Fine yeast dough pastry with a cinnamon-hazelnut filling

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	379
Selling days	1 day	Kilojoule (kJ)	1584
Selling price		Lipids	17.29 g
Selling unit	1 piece	saturated fatty acids	5.94 g
		Carbohydrates	49.3 g
		of which sugars	25.04 g
		Proteins	5.42 g
		Salt	0.48 g

Declaration :

Wheat flour, sugar, hazelnuts 12%, water, whole milk, butter, glucose syrup (wheat glucose), durum wheat dunnst, humectant (sorbitol), wheat starch, rice flour, baker's yeast, eggs, cinnamon 0.7%, edible salt, caramel, malt extract powder, grated lemon zest, preserving agent (potassium sorbate), acidifying (citric acid)

State 14.10.2024

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

Allergen information is compliant with current Swiss legislation