

Confectionery Orange

Christmas biscuits



RECIPE QUANTITY	1	Quadro frame of 130 pieces	RECIPE NUMBER	KF90017
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Macaroon mixture, beaver filling 1:1, candied orange peel

1000 g Biberlifüllung 1:1, Bakeable filling almond	35.27oz
200 g candied orange peel 6x6mm	7.05oz
100 g almonds peeled, ground	3.53oz
30 g past. liquid egg yolk	1.06oz

Finely grate the candied orange peel and mix with the other ingredients.

Gum arabic solution

50 g gum arabic powder	1.76oz
50 g water	1.76oz

Bring the ingredients to the boil together.

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1330 g Macaroon mixture, beaver filling 1:1, candied orange peel	46.91oz
100 g Gum arabic solution	3.53oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz
130 g candied orange peel 3x3mm	4.59oz

Felchlin Promotionsmaterial

Quadro plate, 305 x 305 mm
Quadro frame green, 5 mm
Quadro frame yellow, 2.5 mm
Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Coat the quadro base with cacao butter. Fill the mixture into Quadro frames of 300 x 300 x 12.5 mm / 11.81 x 11.81 x 0.492 inches, draw with a grooved roller, freeze for 30 minutes. Then cut with a cut with a praline cutter 30 x 22.5 mm / 1.18 x 0.89 inches. Place the biscuits on a baking mat and leave to dry overnight.

Baking temperature: 240°C / 464°F (scorch)

Baking time: approx. 6 minutes

Brush with gum arabic, place candied orange peel on top.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
KK46	Biberlifüllung 1:1, Bakeable filling almond
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : KF90017

Description : Fine Orange-Almond Christmas Cookies

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	455
Selling days	14 days	Kilojoule (kJ)	1903
Selling price		Lipids	23.04 g
Selling unit	100 g	saturated fatty acids	2.66 g
		Carbohydrates	47.59 g
		of which sugars	39.04 g
		Proteins	11.82 g
		Salt	0.12 g

Declaration :

Almonds, sugar, wheat glucose syrup, orange peel 5%, water, gelling agent (Gummi arabicum), glucose syrup wheat, egg yolk, humectant (sorbitol), dextrose, cacao butter, edible salt, preserving agents (sorbic acid, potassium sorbate), natural bitter almond flavour, vanilla flavour

State 21.08.2023

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

Allergen information is compliant with current Swiss legislation