

# Hazelnut snails

## with Primanuss 25% filling



RECIPE QUANTITY 24 pieces RECIPE NUMBER GB40006

### 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

500 g icing sugar	17.64oz
100 g water	3.53oz

Mix the ingredients well.

### Hazelnut snails

<b>1000 g Laminated Yeast Dough with Butter</b>	<b>35.27oz</b>
<b>1000 g Primanuss 25%, Bakeable filling hazelnut</b>	<b>35.27oz</b>
<b>120 g Icing Sugar glaze 5:1</b>	<b>4.23oz</b>

### 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. The hazelnut filling 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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with Primanuss 25% filling



**Recipe number :** GB40006

**Description :** Fine yeast dough pastry with a hazelnut filling

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	379
Selling days	1 day	Kilojoule (kJ)	1587
Selling price		Lipids	17.39 g
Selling unit	1 piece	saturated fatty acids	5.97 g
		Carbohydrates	49.24 g
		of which sugars	24.8 g
		Proteins	5.43 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, 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