

Supreme almond

Almond biscuits



RECIPE QUANTITY	30	pieces	RECIPE NUMBER	GB60016
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Sponge almond

300 g Valencia F 1:1, Bakeable filling almond, Firm	10.58oz
300 g granulated sugar	10.58oz
300 g past. liquid egg white	10.58oz
360 g butter	12.7oz
150 g pastry flour type 400	5.29oz

Whip the Valencia almond paste, sugar and egg whites. Carefully fold in the melted butter, then add the flour.

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1410 g Sponge almond **49.74oz**

Felchlin Marketing Material

Formaflex for 6 "Mythen"

Finishing

Fill almond paste into silicone baking moulds, bake.

Baking temperature: 220°C / 428°F

Baking time: 15 - 20 minutes

Tip

This mixture can be flavoured with orange oil or lemon oil.

FELCHLIN PRODUCTS

KK42	Valencia F 1:1, Bakeable filling almond, Firm
VO15	Formaflex for 6 "Mythen"

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO15 Formaflex for 6 "Mythen"

80 x 52 x 64 mm

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Recipe number : GB60016

Description : Almond biscuits with butter

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	427
Selling days	3 days	Kilojoule (kJ)	1786
Selling price		Lipids	26.72 g
Selling unit	1 piece	saturated fatty acids	13.05 g
		Carbohydrates	40.53 g
		of which sugars	32.09 g
		Proteins	5.45 g
		Salt	0.13 g

Declaration :

Sugar, **butter**, **egg white**, **wheat flour**, **almonds 10%**, water, edible salt, preserving agents (sorbic acid, potassium sorbate)

State 18.10.2022

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

Allergen information is compliant with current Swiss legislation