

Almond Blueberry Gugelhöpfl

filled with vanilla curd cream



RECIPE QUANTITY 30 pieces

RECIPE NUMBER GB60028

Mass Gougelpopf with Myrtle

315 g butter	11.11oz
315 g granulated sugar	11.11oz
140 g Valencia F 1:1, Bakeable filling almond, Firm	4.94oz
4.2 g lemon zest (1 lemon = 5g) 0,5 g	0.15oz
280 g pasteurised liquid egg	9.88oz
315 g pastry flour type 400	11.11oz
1 g salt	0.04oz
7 g baking powder	0.25oz
210 g fresh blueberries	7.41oz

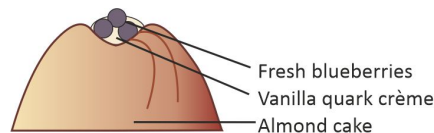
Slowly beat the butter and sugar for about 20 minutes. Slowly add the Valencia firm almond paste, the lemon zest and the eggs. Sieve the flour, salt and baking powder and mix in at the end. Melt in the frozen blueberries straight from the freezer last. Alternatively, the blueberries can also be melted in thawed with juice.

Quark Vanilla Cream

110 g milk 3.5%	3.88oz
20 g granulated sugar	0.71oz
1 g Bourbon vanilla bean (1 pc = 4g) 1/4 piece Bourbon	0.04oz
20 g milk 3.5%	0.71oz
5 g Vanilla cream powder, Custard powder with vanilla, Warm	0.18oz
25 g heavy cream 35%	0.88oz
15 g past. liquid egg yolk	0.53oz
75 g creamy quark	2.65oz

Milk, sugar and vanilla to the boil. Stir together the second quantity of milk, crème powder, cream and egg yolk, fold into the boiling milk and warm to 82°C / 179.6°F. Stir the quark into the still warm vanilla cream and chill.

Structure



Almond Blueberry Gugelhöpfl

1585 g Mass Gougelpopf with Myrtle 55.91oz

270 g Quark Vanilla Cream 9.52oz

Felchlin Promotionsmaterial

Formaflex for 6 "Gugelhöpfl"

Gugelhöpfl

Fill the Gugelhöpfl mixture into buttered Silpatform "Gugelhöpfl" approx. 50 g / 1.76 oz per mould and bake. Baking temperature: 190°C / 374°F Baking time: approx. 20 minutes

Finishing

Unmould the Gugelhöpfl while they are still warm, dust the cooled Gugelhöpfl with icing sugar. Fill the opening with vanilla-quark cream and decorate with fresh blueberries.

FELCHLIN PRODUCTS

KK42	Valencia F 1:1, Bakeable filling almond, Firm
UE05	Vanilla cream powder, Custard powder with vanilla, Warm
VO05	Formaflex for 6 "Gugelhöpfl"

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO05 Formaflex for 6 "Gugelhöpfl"

for 6 pieces

Format 65 x 65 x 32 mm / 2.5 x 2.5 x 1.3 inches

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Recipe number : GB60028

Description : Butter Almond Gugelhopf filled with Blueberries and Vanilla Curd Cream

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	342
Selling days	1 day	Kilojoule (kJ)	1433
Selling price		Lipids	19.46 g
Selling unit	1 piece	saturated fatty acids	9.96 g
		Carbohydrates	35.99 g
		of which sugars	23.39 g
		Proteins	5.34 g
		Salt	0.3 g

Declaration :

Sugar, **butter**, **wheat flour**, **eggs**, blueberries 11%, **whole milk**, **creamy quark**, **almonds 4%**, **cream**, **egg yolk**, raising agent (baking powder), maize starch, lemon peel, water, edible salt, vanilla, preserving agents (sorbic acid, potassium sorbate), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar

State 29.09.2022

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

Allergen information is compliant with current Swiss legislation