

Almond summit

Croustillant



RECIPE QUANTITY 16 pieces

RECIPE NUMBER GB60318

Butter Puff Pastry

170 g water	6oz
445 g pastry flour type 400	15.7oz
10 g salt	0.35oz
10 g white wine vinegar	0.35oz
135 g butter	4.76oz
230 g butter for turns	8.11oz

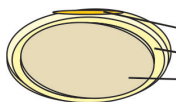
Knead all the ingredients except for the butter for the turns to obtain a smooth dough, allow to rest for 6 hours. Whip the butter and make 3 double tours, rest for at least 4 hours.

Croustillant with flaked almond

95 g flaked almonds	3.35oz
95 g granulated sugar	3.35oz
10 g past. liquid egg white	0.35oz

Mix the almonds and sugar and mix with the egg white, set to the cold.

Structure



Croustillant with almonds
Butter Puff Pastry
Felcopan, Bakeable filling

Finishing

Roll out puff pastry to 2 mm / 0.079 inch thickness. Cut triangles of 18 x 18 cm / 7.09 x 7.09 inches, cover with 18 holes 60 g / 2.12 oz Filling per summit, roll loosely to the top. Brush 1 x with ice kingdoms. Dust 12 g almond croustillant per peak with dusting sugar, bake.

Baking temperature: oven 200°C / 392°F
top heat / 190°C / 374°F bottom heat
Baking time: approx. 30 minutes

FELCHLIN PRODUCTS

KB11 Felcopan 25%, Bakeable filling almond

Please note: Some products are not available in all markets

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1000 g Butter Puff Pastry	35.27oz
200 g Croustillant with flaked almond	7.05oz
1000 g Felcopan 25%, Bakeable filling almond	35.27oz

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Description : Butter puff pastry with almond

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	414
Selling days	1 day	Kilojoule (kJ)	1732
Selling price		Lipids	22.91 g
Selling unit	1 piece	saturated fatty acids	8.94 g
		Carbohydrates	43.83 g
		of which sugars	26.34 g
		Proteins	7.03 g
		Salt	0.47 g

Declaration :

Sugar, **wheat flour**, **butter** 17%, **almonds** 16%, water, **soy**, humectant (sorbitol), corn flour, **egg white**, edible salt, wine vinegar, preserving agent (potassium sorbate), natural bitter almond flavour, acidifying agent (citric acid), flavour

State 09.05.2023

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

Allergen information is compliant with current Swiss legislation