

Chocolate Laprico slices

Petite Pause



RECIPE QUANTITY	40	pieces	RECIPE NUMBER	GB60076
------------------------	----	--------	----------------------	---------

Sablé Dough for Tarts

600 g butter unsalted	21.16oz
260 g icing sugar	9.17oz
10 g salt	0.35oz
200 g fresh eggs	7.05oz
1000 g pastry flour type 400	35.27oz
120 g almonds peeled, ground	4.23oz

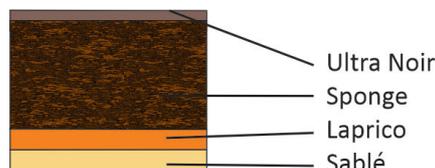
Mix together the butter and icing sugar, add the salt and slowly add the eggs. Whip until creamy on the mixing machine using the dough hook. Sieve the flour, add the ground almonds and fold into the butter mass. Refrigerate before using.

Sponge Chocolate with Grenada 65% and almond paste solid and invert sugar

320 g Valencia F 1:1, Bakeable filling almond, Firm	11.29oz
195 g fresh egg yolks	6.88oz
135 g fresh eggs	4.76oz
395 g Grenada 65%, Dark chocolate couverture, Rondo	13.93oz
80 g invert sugar	2.82oz
135 g butter flüssig	4.76oz
80 g pastry flour type 400	2.82oz
225 g fresh egg whites	7.94oz
115 g granulated sugar	4.06oz

Slightly warm the almond paste, add the egg yolk and whole eggs and beat for approx. 20 minutes. Mix the liquid butter and the invert sugar, fold in the melted couverture and bring to 45°C / 113°F. Delicately fold the egg mixture into the ganache. Fold in the sifted flour. Whip the egg white and sugar to obtain a creamy mass, not too stiff, and finally, fold into the mixture.

Structure



Chocolate Laprico slices

570 g Sablé Dough for Tarts	20.11oz
1680 g Sponge Chocolate with Grenada 65% and almond paste solid and invert sugar	59.26oz
1150 g Laprico 75%, Bakeable filling apricot	40.57oz
320 g Ultra Noir Sans Palme, Glaze, Rondo	11.29oz

Sablé Dough

Roll out the dough to 2.5 mm / 0.098 inch, stamp, cut out with the 50 x 31 x 2.75 cm / 19.69 x 12.2 x 1.08 inches baking frame and pre-bake.

Baking temperature: in a deck oven at 180°C / 356°F

Baking time: approx. 15 minutes

Finishing

Place the stainless steel baking frame with the pre-baked Sablé Dough base onto a tray. Spread of the Laprico apricot filling using a scraper. Fill with the Sponge mixture and smooth out once again with the scraper, bake.

Baking temperature: in deck oven approx. 200°C / 392°F

Baking time: approx. 30 minutes, open vent

Leave to cool after baking and glaze with Ultra Noir. Immediately cut into pieces 12 x 3 cm / 4.72 x 1.18 inches.

Chocolate Laprico slices

Petite Pause

FELCHLIN PRODUCTS

CO53	Ultra Noir Sans Palme, Glaze, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
KB96	Laprico 75%, Bakeable filling apricot
KK42	Valencia F 1:1, Bakeable filling almond, Firm

Please note: Some products are not available in all markets

Chocolate Laprico slices

Petite Pause



Recipe number : GB60076

Description : Fine chocolate sponge with apricot filling

Sales data :

Shelf life	2 days
Selling days	1 day
Selling price	
Selling unit	1 piece

Nutritional values per 100 g :

Kilocalorie (kcal)	382
Kilojoule (kJ)	1600
Lipids	20.45 g
saturated fatty acids	11.25 g
Carbohydrates	40.54 g
of which sugars	33.68 g
Proteins	5.7 g
Salt	0.14 g

Declaration :

Sugar, dried abricots 12%, water, **wheat flour**, **butter**, **egg white**, cacao kernel, **egg yolk**, **almonds**, **eggs**, coconut fat, invert sugar, cacaobutter, fat-reduces cacao powder, shea butter, illipe butter, **wheat starch**, corn starch, acidifying agent (citric acid), edible salt, preserving agent (potassium sorbate), flavour, **emulsifier (soy lecithin)**, preserving agents (sorbic acid, potassium sorbate), vanilla

State 22.10.2024

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

Allergen information is compliant with current Swiss legislation