

Pistachio Gugelhüpfli



RECIPE QUANTITY	20	pieces of 50 g / 1.76 oz	RECIPE NUMBER	GB20097
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Pistachio butter mass

170 g butter	6oz
420 g Pistacia 10%, Bakeable filling almond pistachio	14.82oz
50 g invert sugar	1.76oz
150 g fresh eggs	5.29oz
60 g heavy cream 35%	2.12oz
150 g pastry flour type 400	5.29oz
5 g baking powder	0.18oz

Whip the butter to a creamy consistency, add the invert sugar and the Pistacia 10%. Mix the eggs and cream together and add. Sieve the flour and baking powder together and fold into the mass.

Raspberries Jelly

490 g raspberry purée	17.28oz
200 g fresh raspberries	7.05oz
150 g invert sugar	5.29oz
50 g granulated sugar	1.76oz
10 g pectin NH	0.35oz
100 g Gelatine mix solution	3.53oz

Mix the sugar together with the pectin. Mix the raspberries and invert sugar and to the boil. Add the pectin/sugar and to the boil. Soak the gelatine in cold water and squeeze out well, add, with a hand blender creamy.

Tip

Instead of fresh raspberries, frozen ones can also be used, the fine seeds of the raspberry signal freshness.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Ganache pistachio

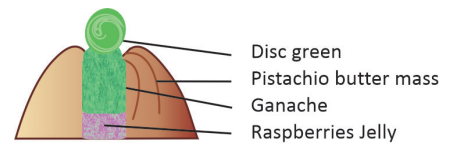
200 g heavy cream 35%	7.05oz
40 g glucose	1.41oz
30 g invert sugar	1.06oz
50 g butter	1.76oz
60 g Pistacia Vera, Pistachio paste	2.12oz
50 g kirsch 40%vol.	1.76oz
540 g Edelweiss 36%, White chocolate couverture, Rondo	19.05oz

Bring the cream, glucose, invert sugar and butter to the boil. Add the Pistacia Vera and kirsch and leave to cool to 32°C / 89.6°F. Mix together with the tempered couverture and homogenise to a ganache with the hand blender.

Tip

The kirsch can be replaced with sorbitol for an alcohol free filling. In this case cook together with the cream.

Structure



Pistachio Gugelhüpfli

1000 g Pistachio butter mass	35.27oz
50 g Raspberries Jelly	1.76oz
100 g Ganache pistachio	3.53oz
5 g Colored cocoa butter light green, Cacao butter with colour	0.18oz
40 g Edelweiss 36%, White chocolate couverture, Rondo	1.41oz

Felchlin Marketing Material

Formaflex for 6 "Gugelhüpfli"

Gugelhüpfli

Fill 50 g / 1.76 oz per Formaflex mould and bake.

Baking temperature: 180°C

Baking time: approx. 30 minutes

Finishing

Pipe 2.5 g / 0.09 oz of gelee in the gughüpfli. Warm the ganache gently and beat till creamy in the mixing machine, then pipe on top of the gughüpfli 5 g / 0.18 oz of the ganache. Decorate with a green coloured white couverture disc.

Pistachio Gugelhüpfli

FELCHLIN PRODUCTS

CF96	Colored cocoa butter light green, Cacao butter with colour
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
KB07	Pistacia 10%, Bakeable filling almond pistachio
VO05	Formaflex for 6 "Gugelhöpfl"

Please note: Some products are not available in all markets

Pistachio Gugelhüpflì

Felchlin Marketing Material



VO05 Formaflex for 6 "Gugelhöpflì"

for 6 pieces

Format 65 x 65 x 32 mm / 2.56 x 2.56 x 1.26 inch

Pistachio Gugelhüpfli



Recipe number : GB20097

Description : Delicate pistachio sponges with fruity raspberry jelly and creamy pistachio ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	378
Selling days	2 days	Kilojoule (kJ)	1582
Selling price		Lipids	21.62 g
Selling unit	1 piece	saturated fatty acids	11.38 g
		Carbohydrates	34.29 g
		of which sugars	25.02 g
		Proteins	6.54 g
		Salt	0.27 g

Declaration :

Sugar, **butter**, **eggs**, **wheat flour**, **almonds**, **cream**, water, invert sugar, **pistachio 4%**, cacaobutter, raspberry 3%, humectant (E420: sorbitol), maize flour, **whole milk powder**, **soya**, **skimmed milk powder**, kirsch (cherry brandy), confectionary mass (cacao butter, colours (tartrazine, Yellow No. 5, sunset yellow FCF, indigotine, brilliant blue FCF Blue No. 1)), raising agent (baking powder), **glucose syrup (wheat glucose)**, flavour, edible gelatine, preservative (E202: potassium sorbate), gelling agent (pectin), acidifier (E330: citric acid), **emulsifier (soy lecithin)**, vanilla extract

State 29.11.2022

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

Allergen information is compliant with current Swiss legislation