

Crispy Christmas tree

Filled Danish pastry



RECIPE QUANTITY	30	pieces of 9 cm / 3.54 inches Ø	RECIPE NUMBER	GB40004
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Butter crumble with hazelnuts, raw cane sugar and fleur de sel

125 g butter	4.41oz
125 g raw cane sugar fine	4.41oz
3.8 g fleur de sel	0.13oz
162 g hazelnuts raw, ground	5.71oz
125 g pastry flour type 400	4.41oz

Whip the butter, sugar and fleur de sel to obtain a cream mixture. Mix in the hazelnuts and sift flour into the mixture and knead to obtain crumbles.

Danish pastry bicolour / green

805 g pastry flour type 550	28.4oz
735 g pastry flour type 400	25.93oz
770 g milk 3.5% kalt	27.16oz
70 g fresh egg yolks	2.47oz
122 g granulated sugar	4.3oz
28 g salt	0.99oz
80 g yeast	2.82oz
154 g butter	5.43oz
0.5 g food colouring green	0.02oz

To roll

735 g butter to roll	25.93oz
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Weigh the egg yolk, whole milk and yeast together, place the remaining ingredients in a kneading machine. Add the liquid and knead for 3 minutes at speed 1 and 3 - 4 minutes at speed 2. Dough temperature approx. 24°C / 75°F. Knead 10% of the basic dough with the food colouring until smooth. Press the dough flat and leave to rest at 5°C / 41°F for at least 2 hours. Roll out the laminating butter to 25 x 50 cm / 9.84 x 19.69 inches, then roll out the

dough to 25 x 75 cm / 9.84 x 29.53 inches. Now place the butter slab flush left on the dough. Fold the third part without butter over half of the butter and immediately fold over to the last third. Immediately give it a simple fold. Chill the dough for 1 hour at 5°C / 41°F and then make a double fold. Roll out the coloured dough 2 cm / 0.79 inch larger than the main dough and place it on top. Leave the dough to rest for at least 1 hour at 5°C / 41°F and then roll out to the desired shape.

Food colouring: Colorant intense vert royal (50 g) Déco Relief

Sugar syrup 30°Bé

140 g water	4.94oz
190 g granulated sugar	6.7oz

Boil the syrup to 30°Bé. Leave to cool.

Cream diplomat

500 g Pastry Cream	17.64oz
150 g heavy cream 35% whipped	5.29oz

Carefully fold in the whipped cream into the vanilla cream.

Pastry Cream

100 g Vanilla cream powder,	3.53oz
Custard powder with vanilla, Warm	
200 g granulated sugar	7.05oz
250 g milk 3.5%	8.82oz
750 g milk 3.5%	26.46oz

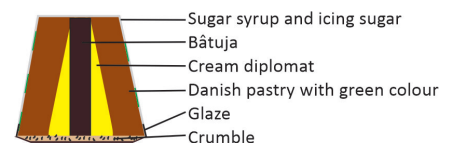
Stir the first amount of cold milk with the Cream powder until well dissolved. Boil the remaining milk and sugar. Add to the powder mixture and bring to a boil again.

Glaze milk chocolate Criolait 38% with Suhum Nibs

150 g Maracaibo Criolait 38%,	5.29oz
Milk chocolate couverture, Rondo	
40 g hazelnut oil	1.41oz
40 g Suhum Nibs 3-4mm	1.41oz
Organic, Coccoanibs roasted	

Temper the couverture and mix with the hazelnut oil. Add nibs, use at 35°C / 95°F.

Structure



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540 g Butter crumble with hazelnuts, raw cane sugar and fleur de sel	19.05oz
3564 g Danish pastry bicolour / green	125.72oz
600 g Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut	21.16oz
300 g Sugar syrup 30°Bé	10.58oz
650 g Cream diplomat	22.93oz
230 g Glaze milk chocolate Criolait 38% with Suhum Nibs	8.11oz
30 g icing sugar	1.06oz

Base

Fill the butter crumble into aluminium baking cups of 9 cm / 3.54 inches Ø with 20 g each, press down and chill.

Finishing

Roll out the Danish pastry to 2.5 mm / 0.098 inches thick. Cut pieces of 40 x 10 cm / 15.75 x 3.94 inches and cut into right-angled triangles. Starting at the right angle, colour downwards, then top with a bâtuja and roll up towards the tip without applying pressure. Pull the tip out a little and fold it under the tree. Place this in the centre of the prepared moulds and let it prove for 90 - 120 minutes at 28 - 30°C / 82.4 - 86°F 80% relative humidity. Bake in a convection oven until golden brown.

Baking temperature: 180°C / 356°F

Baking time: approx. 15 minutes

Brush with hot sugar immediately after baking. Leave to cool and fill from the bottom with Diplomat cream, dip up to the edge of the crumble in the icing and decorate.

FELCHLIN PRODUCTS

BA02	Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut
CA71	Suhum Nibs 3-4mm Organic, Cocomibns roasted
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets

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Recipe number : GB40004

Description : Crunchy buttery pastry with a fine heart of dark hazelnut gianduja and Diplomat cream

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	393
Selling days	1 day	Kilojoule (kJ)	1646
Selling price		Lipids	24.43 g
Selling unit	1 piece	saturated fatty acids	12.28 g
		Carbohydrates	36.51 g
		of which sugars	15.22 g
		Proteins	5.96 g
		Salt	0.59 g

Declaration :

Wheat flour, whole milk, butter, sugar, hazelnuts, raw cane sugar, cacao kernel, cream, water, cacao butter, baker's yeast, egg yolk, hazelnut oil, maize starch, edible salt, skimmed milk powder, whole milk powder, cream powder, fleur de sel (sea salt), food colouring green (food colouring (quinoline yellow), food colouring (patent blue V)), emulsifier (soy lecithin), colouring agents (riboflavin, sunset yellow S, carotene), dried glucose syrup, vanille, thickening agent (locust bean gum and guar gum), vanilla extract Madagascar

State 29.10.2024

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

Allergen information is compliant with current Swiss legislation