

Fingercake pistachio cherry

with Bâtuja Noisette Noir



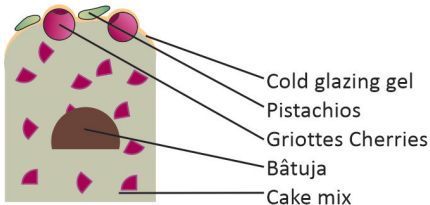
RECIPE QUANTITY	28	pieces of 130 x 25 mm / 5.12 x 0.98 inches	RECIPE NUMBER	GB60325
------------------------	----	--	----------------------	---------

Pistachio Cherry cake mix

205 g fresh eggs	7.23oz
160 g granulated sugar	5.64oz
20 g invert sugar	0.71oz
0.2 g salt 1 pinch	0.01oz
50 g Pistacia Vera, Pistachio paste	1.76oz
240 g pastry flour type 400	8.47oz
10 g baking powder	0.35oz
140 g brown butter	4.94oz
175 g griotte cherries quartered	6.17oz

Warm the eggs, sugar, salt and pistachio vera to 45°C / 113°F in a bain marie using a whisk. Lightly whip the mixture. Add in the sieved flour and baking powder and stir to a very good emulsion. Slowly add the warm Beurre Noisette (40°C / 104°F) and mix. Add in the quartered cherries, process at 32°C / 89.6°F.

Structure



Fingercake pistachio cherry

1000 g Pistachio Cherry cake mix	35.27oz
840 g Bâtuja Noisette Noir	29.63oz
168x20g Organic, Gianduja hazelnut	
300 g griotte cherries	10.58oz
100 g pistachios, roasted	3.53oz
100 g cold glazing gel	3.53oz

Finishing

Pipe 10 g / 3.94 inches of cake mixture into silicone moulds or baking tins, place 1 1/2 pieces of bâtuja, pipe 25 g / 9.84 inches of cake mixture on top. Put on top each 3 pieces of Griottes cherries and bake.

Baking temperature: 145°C / 293°F in convection oven

Baking time: approx. 20 minutes

Glaze on top with cold glazing gel and decorate with roasted pistachios.

Source of supply of Silicone mould:

www.silikomart.com

Sq078 fashion cake

FELCHLIN PRODUCTS

BA02	Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut
DF18	Pistacia Vera, Pistachio paste

Please note: Some products are not available in all markets

Fingercake pistachio cherry

with Bâtuja Noisette Noir



Recipe number : GB60325

Description : Succulent pistachio cake with gianduja and griotte cherries

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	400
Selling days	1 day	Kilojoule (kJ)	1673
Selling price		Lipids	24.8 g
Selling unit	1 piece	saturated fatty acids	9.88 g
		Carbohydrates	34.72 g
		of which sugars	22.59 g
		Proteins	6.34 g
		Salt	0.22 g

Declaration :

Sour cherries 20%, cane sugar, cacao kernel, **hazelnuts**, **wheat flour**, **eggs**, sugar, **pistachio 6%**, **butter**, gelee (glucose syrup, water, sugar, fructose, gelling agent (pectin), acidifier (citric acid), preservative (potassium sorbate)), cacaobutter, invert sugar, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), flavour, edible salt

State 09.09.2024

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

Allergen information is compliant with current Swiss legislation