

# Walnut bar



RECIPE QUANTITY 20 pieces

RECIPE NUMBER GB60315

## Puff Pastry

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

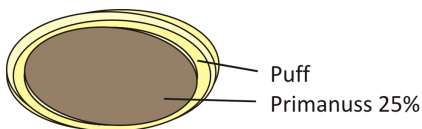
Baking temperature: oven 200°C / 392°F  
top heat / 190°C / 374°F bottom heat  
Baking time: approx. 30 minutes

## FELCHLIN PRODUCTS

KC53 Primanuss 25%, Bakeable filling  
hazelnut

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.

## Structure



## Walnut bar

1000 g Puff Pastry	35.27oz
1400 g Primanuss 25%, Bakeable filling hazelnut	49.38oz

## Finishing

Roll out the puff pastry to 2 mm / 0.079 inche thickness. Cut rectangles of 16 x 9 cm / 6.3 x 3.54 inches, address each stick with an 18-punched nozzle 70 g / 2.47oz Primanuss, roll into a stick. 2 x brush with ice-cream, bake.

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**Recipe number :** GB60315

**Description :** Butter puff pastry with nut filling

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	394
Selling days	1 day	Kilojoule (kJ)	1648
Selling price		Lipids	22.28 g
Selling unit	1 piece	saturated fatty acids	8.22 g
		Carbohydrates	42.68 g
		of which sugars	19.86 g
		Proteins	4.68 g
		Salt	0.43 g

**Declaration :**

Water, **wheat flour**, sugar, **butter 15%**, **hazelnuts 15%**, **glucose syrup (wheat glucose)**, **durum wheat dust**, humectant (sorbitol), **wheat starch**, rice flour, edible salt, wine vinegar, caramel, preserving agent (potassium sorbate), acidifying (citric acid)

State 14.06.2022