

Almond plum dumplings

with honey Florentine lid



RECIPE QUANTITY 100 pieces

RECIPE NUMBER KF40000

Sponge with almond paste and plums and Grand Marnier 40% vol.

300 g Biberlifüllung 1:1, Bakeable filling almond	10.58oz
200 g past. liquid egg white	7.05oz
100 g pasteurised liquid egg	3.53oz
280 g granulated sugar	9.88oz
20 g liquid sorbitol	0.71oz
360 g butter flüssig	12.7oz
150 g pastry flour type 400	5.29oz
160 g Dried pitted prunes in Würfel	5.64oz
20 g Grand Marnier 40%vol.	0.71oz

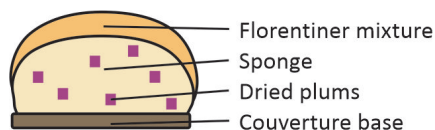
Whip the Biberli filling, egg whites, eggs, sugar and sorbitol together for approx. 10 minutes until creamy white. Carefully mix in the melted butter, then gently fold in the flour. Marinate the diced plums in Grand Marnier and mix in.

Honey florentine with mango

25 g honey	0.88oz
100 g granulated sugar	3.53oz
60 g heavy cream 35%	2.12oz
50 g butter	1.76oz
60 g glucose syrup DE 41-46	2.12oz
110 g flaked almonds erwärmt	3.88oz
25 g dried mango in Würfel	0.88oz

Boil the honey, sugar, cream, butter and glucose to 112°C / 233.6°F. Fold in the almonds and mango cubes.

Structure



Almond plum dumplings

900 g Sponge with almond paste and plums and Grand Marnier 40% vol.	31.75oz
400 g Honey florentine with mango	14.11oz
200 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.05oz

Finishing

Roll the Florentine mixture into a 30 cm / 11.81 inches long stick, freeze briefly, cut into thin slices, place on the base of a Flexipan tin (confectionery size) and bake.

Baking temperature: 200°C / 392°F
Baking time: approx. 8 minutes
Caramel must be baked to a golden yellow colour, otherwise the güppli cannot be unmoulded.

Using a piping bag, pipe the semi-liquid almond and sponge onto the caramel-honey-Florentine mixture in the Flexipan moulds and bake (use the bottom tray if necessary).

Baking temperature: 210°C / 410°F
Baking time: approx. 10 minutes

When cool, unmould and dip the base with tempered couverture.

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK46	Biberlifüllung 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

Almond plum dumplings

with honey Florentine lid



Recipe number : KF40000

Description : Almond and plum confectionery with honey Florentine lid

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	449
Selling days	3 days	Kilojoule (kJ)	1879
Selling price		Lipids	28.01 g
Selling unit	100 g	saturated fatty acids	13.16 g
		Carbohydrates	41.5 g
		of which sugars	33.7 g
		Proteins	6.07 g
		Salt	0.07 g

Declaration :

Sugar, **butter**, **almonds 12%**, **egg white**, cacao kernel, dried prunes 6%, **wheat flour**, **eggs**, **cream**, glucose syrup (wheat glucose), cacao butter, honey 2%, mango, humectant (sorbitol), Grand Marnier (Orange liqueur), **glucose syrup wheat**, humectant (sorbitol), dextrose, water, edible salt, preserving agents (sorbic acid, potassium sorbate), vanilla, natural bitter almond flavour, vanilla flavour

State 30.12.2024

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

Allergen information is compliant with current Swiss legislation