

# Apricot Gianduja Selmolina Pie

with semolina and Gianduja D Intenso Noisette



<b>RECIPE QUANTITY</b>	8	pieces of 20 cm / 7.87 inches Ø	<b>RECIPE NUMBER</b>	GB70090
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## Sablé dough with almonds and lemon

260 g butter	9.17oz
400 g pastry flour type 400	14.11oz
2 g salt	0.07oz
200 g Valencia F 1:1, Bakeable filling almond, Firm	7.05oz
50 g icing sugar	1.76oz
86 g fresh eggs	3.03oz
2 g lemon zest (1 lemon = 5g)	0.07oz

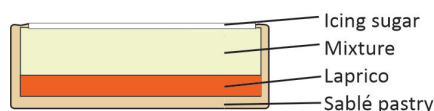
Grate cold the butter, flour and salt into a fine mixture, add the icing sugar, bakeable filling almond, eggs and lemon zest and knead briefly into the dough, chill.

## Easter cake mixture with semolina with Gianduja Intenso

1400 g milk 3.5%	49.38oz
10 g salt	0.35oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz
240 g semolina	8.47oz
400 g Gianduja D Intenso Noisette, Gianduja hazelnut, Bar	14.11oz
130 g fresh egg yolks	4.59oz
250 g Valencia F 1:1, Bakeable filling almond, Firm	8.82oz
200 g fresh egg whites	7.05oz
50 g potato starch, Fecule	1.76oz
50 g granulated sugar	1.76oz

Boil the milk, salt, vanilla and semolina until the semolina has swollen, add the gianduja and chill. Whip the almond paste and egg yolk until a foamy, whisk the egg whites, potato starch and and sugar until a meringue. Gradually fold into the lukewarm semolina mixture.

## Structure



## Apricot Gianduja Selmolina Pie

1000 g *Sablé dough with almonds and lemon* 35.27oz

640 g Laprico 75%, Bakeable filling apricot	22.58oz
2740 g Easter cake mixture with semolina with Gianduja Intenso	96.65oz
80 g icing sugar	2.82oz
16 g Cacao powder 20-22%	0.56oz

## Sablé dough

Roll out the dough to 2 mm / 0.079 inch, cut out 22 cm / 8.66 inches Ø rings and line greased 20 cm / 7.87 inches Ø aluminium moulds.

## Finishing

Dresser 80 g / 2.82 oz Laprico in a spiral shape and spread 340 g / 12 oz cake mixture evenly, bake.

Baking temperature: 180°C / 356°F in a fan oven, fan speed 2, 30% humidity  
Baking time: approx. 18 minutes  
Dust with icing sugar. Decorate with Cacao powder.

## FELCHLIN PRODUCTS

CP83	Gianduja D Intenso Noisette, Gianduja hazelnut, Bar
HA01	Cacao powder 20-22%
KB96	Laprico 75%, Bakeable filling apricot
KK42	Valencia F 1:1, Bakeable filling almond, Firm

Please note: Some products are not available in all markets

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with semolina and Gianduja D Intenso Noisette



**Recipe number :** GB70090

**Description :** Semolina-based Easter cake with hazelnut gianduja and apricot

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	5 days	Kilocalorie (kcal)	278
Selling days	2 days	Kilojoule (kJ)	1162
Selling price		Lipids	13.66 g
Selling unit	1 piece	saturated fatty acids	5.29 g
		Carbohydrates	31.88 g
		of which sugars	19.63 g
		Proteins	6.07 g
		Salt	0.36 g

## Declaration :

**Whole milk**, sugar, **wheat flour**, **butter**, dried abricots, **semolina**, water, **almonds**, **egg white**, **hazelnuts 3%**, **egg yolk**, **eggs**, cacao kernel, **whole milk powder**, potato starch, cacao powder, edible salt, cacaobutter, vanilla, **wheat starch**, corn starch, acidifying agent (citric acid), grated lemon zest, **emulsifier (soy lecithin)**, preserving agent (potassium sorbate), flavour, preserving agents (sorbic acid, potassium sorbate), acidity regulator (potassium carbonate)

State 24.02.2025

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

Allergen information is compliant with current Swiss legislation