

# Nuttycup

## Hazelnut cupcake with chocolate praliné and mascarpone cream



RECIPE QUANTITY 30 pieces

RECIPE NUMBER GB60037

### Butter mixture with hazelnut baking mixture

750 g Primanuss 25%, Bakeable filling hazelnut	26.46oz
300 g butter weich	10.58oz
2.5 g salt	0.09oz
350 g fresh eggs	12.35oz
300 g pastry flour type 400	10.58oz
12.5 g baking powder	0.44oz

Whip the bakeable filling hazelnut with the butter and salt until fluffy. Gradually add the eggs and whip until creamy. Fold in the sieved flour and baking powder and run in the machine for approx. 1 min.

### Mascarpone buttercream

500 g Butter cream	17.64oz
250 g mascarpone cheese	8.82oz
180 g double cream 45%	6.35oz
50 g icing sugar	1.76oz

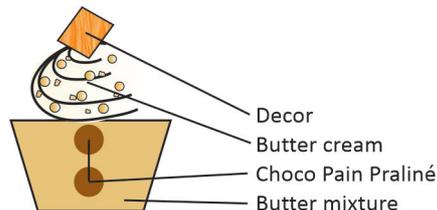
Whip all the ingredients together.

### Butter cream

175 g granulated sugar	6.17oz
75 g water	2.65oz
50 g glucose syrup DE 41-46	1.76oz
50 g granulated sugar	1.76oz
50 g past. liquid egg white	1.76oz
40 g past. liquid egg yolk	1.41oz
500 g butter unsalted	17.64oz

Boil first sugar amount, water and glucose to 114°C / 237.2°F. Whip second sugar amount with egg whites and egg yolks. Pour in at once the cooked sugar. Whip until cold. Whip butter till light and creamy and fold into the Pâte à bombe; mix to obtain a light mixture.

### Structure



### Nuttycup

220 g Choco-Pain-Praliné, Filling hazelnut	7.76oz
1935 g Butter mixture with hazelnut baking mixture	68.26oz
980 g Mascarpone buttercream	34.57oz

### Choco-Pain-Praliné

Pipe the sticks with a 12mm nozzle and freeze, cut into sticks approx. 3 cm long.

### Butter mixture

Line the Silpat mould cupcakes with baking capsules. Pour in 55 g / 1.94 oz cupcake mix per cupcake. Insert 2 frozen Choc-Pain praline sticks, bake. Baking temperature: 180°C, fan oven 160°C  
Baking time: approx. 25 minutes

### Finishing

Leave the baked cupcakes to cool on a wire rack, freeze or process as required. Pipe rosettes of cream onto the cupcakes using a disposable piping bag and a 15 mm / 0.59 inch star nozzle tip.

### Decoration suggestion

Decorate with nougat Montelimar pieces, golden hazelnut croquant, crunchy bronze pearls and chocolate plates.

### FELCHLIN PRODUCTS

DC64	Choco-Pain-Praliné, Filling hazelnut
KC53	Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

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**Description :** Hazelnut cupcake with chocolate praliné and mascarpone cream

#### Sales data :

Shelf life	2 days
Selling days	1 day
Selling price	
Selling unit	1 piece

#### Nutritional values per 100 g :

Kilocalorie (kcal)	419
Kilojoule (kJ)	1754
Lipids	29.73 g
saturated fatty acids	14.42 g
Carbohydrates	32.21 g
of which sugars	19.51 g
Proteins	5.05 g
Salt	0.37 g

#### Declaration :

**Butter**, sugar, **eggs**, **wheat flour**, **hazelnuts 9%**, mascarpone cheese (**cream**, **milk**, acidifier (citric acid)), water, **double cream**, **glucose syrup (wheat glucose)**, **durum wheat dust**, humectant (sorbitol), glucose syrup (wheat glucose), **egg white**, **egg yolk**, **wheat starch**, rice flour, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), **whole milk powder**, sunflower oil, cacao kernel, coconut fat, **skimmed milk powder**, caramel, edible salt, preserving agent (potassium sorbate), **emulsifier (soy lecithin)**, shea butter, illipe butter, acidifying (citric acid), vanilla extract

State 03.12.2024

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

Allergen information is compliant with current Swiss legislation