

Spiced apple macaroon tartlet

New Classic



RECIPE QUANTITY 50 tartlets

RECIPE NUMBER GB60108

Linzer dough with hazelnuts and cinnamon

380 g butter	13.4oz
340 g hazelnuts raw, ground geröstet	11.99oz
180 g granulated sugar	6.35oz
20 g vanilla sugar	0.71oz
1 g salt	0.04oz
1 g cinnamon powder	0.04oz
1 g lemon zest	0.04oz
1 g nutmeg 1 Prise	0.04oz
100 g fresh eggs	3.53oz
500 g pastry flour type 400	17.64oz

Mix the butter, hazelnuts, sugar and spices together until creamy. Gradually add the eggs. Add the flour and mix to form a dough.

Macaroon mixture with hazelnut

855 g Macron, Bakeable filling hazelnut dry	30.16oz
145 g water	5.11oz

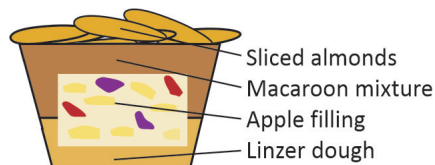
Dissolve the Macron dry mix with cold water and whip for 5 - 10 minutes in the machine at medium speed using a whisk.

Lapom filling with ginger

1200 g Lapom, Bakeable filling apple, Chunks	42.33oz
150 g cranberries dried	5.29oz
150 g sultanas	5.29oz
2 g fresh ginger gerieben	0.07oz

Mix all ingredients.

Structure



Spiced apple macaroon tartlet

1520 g Linzer dough with hazelnuts and cinnamon	53.62oz
1215 g Macaroon mixture with hazelnut	42.86oz
1500 g Lapom filling with ginger	52.91oz
250 g flaked almonds	8.82oz

Finishing

Roll out the Linzer dough to 10 mm / 0.394 inch. Cut out 6 cm / 2.36 inches rounds of 30 g / 1.06 oz each and place in cupcake silicone moulds. Pipe 25 g / 0.88 oz of macaron mixture per piece onto the edge of the linzer in a circle using a 10 mm / 0.394 inch nozzle. Pipe 25 g / 0.88 oz of the apple filling into the cavity of each piece. Sprinkle each piece with 5 g / 0.18 oz of sliced almonds and bake.

Baking temperature: 200°C / 392°F

Baking time: 25 minutes

FELCHLIN PRODUCTS

KB50	Macron, Bakeable filling hazelnut dry
KB67	Lapom, Bakeable filling apple, Chunks

Please note: Some products are not available in all markets

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Recipe number : GB60108

Description : Apple macaroon tartlet with cranberries, sultanas and spices

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	373
Selling days	2 days	Kilojoule (kJ)	1562
Selling price		Lipids	19.65 g
Selling unit	1 tartlet	saturated fatty acids	5.23 g
		Carbohydrates	42.13 g
		of which sugars	31.68 g
		Proteins	5.74 g
		Salt	0.09 g

Declaration :

Sugar, water, **hazelnuts** 15%, **wheat flour**, **butter**, dried apples 7%, **almonds**, cranberries dried (cranberries , sugar, sunflower oil), sultanas 3%, **eggs**, egg white powder, vanilla sugar, corn starch, acidifying agent (citric acid), fructose, **soy flour**, thickening agent (sodium alginate), preserving agent (potassium sorbate), ginger, leavening agent (potash), edible salt, cinnamon, grated lemon zest, nutmeg, acidity regulator (sodium carbonate)

State 22.10.2024

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

Allergen information is compliant with current Swiss legislation