

Rice Pie with apricots

with rice

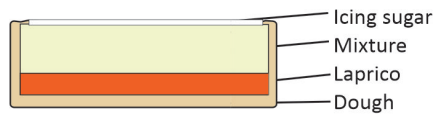


RECIPE QUANTITY	10	pieces of 20 cm / 7.87 inches Ø	RECIPE NUMBER	GB70014
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Sweet dough

1000 g pastry flour type 400	35.27oz
375 g butter	13.23oz
625 g granulated sugar	22.05oz
250 g fresh eggs	8.82oz
20 g vanilla sugar	0.71oz
20 g lemon zest (1 lemon = 5g)	0.71oz

Structure



Beat the butter and sugar until foamy. Little by little add the eggs and aromas. Add the flour and knead briefly to obtain a dough.

Easter cake mixture with rice

1320 g milk 3.5%	46.56oz
10 g salt	0.35oz
20 g lemon zest (1 lemon = 5g)	0.71oz
250 g rice Milchreis	8.82oz
400 g Valencia F 1:1, Bakeable filling almond, Firm	14.11oz
100 g granulated sugar	3.53oz
200 g fresh egg yolks	7.05oz
250 g fresh egg whites	8.82oz
100 g granulated sugar	3.53oz
30 g potato starch	1.06oz
200 g butter	7.05oz

Cook the milk, salt, lemon zest and rice until al dente, chill. Whip the almond paste, sugar and egg yolk until a creamy and mix into the lukewarm rice mixture. Whisk the egg whites, sugar and potato starch until a meringue and mix in. Mix in the melted butter.

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1000 g Sweet dough	35.27oz
800 g Laprico 75%, Bakeable filling apricot	28.22oz
2880 g Easter cake mixture with rice	101.59oz
80 g icing sugar	2.82oz

Sweet 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.

FELCHLIN PRODUCTS

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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Recipe number : GB70014

Description : Rice-based cake with apricots

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	269
Selling days	2 days	Kilojoule (kJ)	1125
Selling price		Lipids	11.22 g
Selling unit	1 piece	saturated fatty acids	5.04 g
		Carbohydrates	36.67 g
		of which sugars	24.62 g
		Proteins	4.79 g
		Salt	0.28 g

Declaration :

Whole milk, sugar, **wheat flour**, **butter**, dried abricots 7%, water, rice, **egg white**, **egg yolk**, **almonds**, **eggs**, potato starch, lemon peel, edible salt, vanilla sugar, **wheat starch**, corn starch, acidifying agent (citric acid), preserving agent (potassium sorbate), flavour, preserving agents (sorbic acid, potassium sorbate)

State 05.01.2026

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

Allergen information is compliant with current Swiss legislation