

Almond summit



RECIPE QUANTITY 16 pieces

RECIPE NUMBER GB60317

Puff Pastry

170 g water	6oz
445 g pastry flour type 400	15.7oz
10 g salt	0.35oz
10 g whitewine vinegar	0.35oz
135 g butter	4.76oz
230 g butter for turns	8.11oz

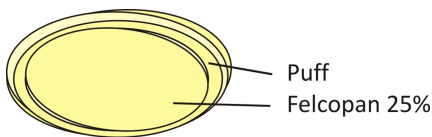
Baking temperature: oven 200°C / 392°F
top heat / 190°C / 374°F bottom heat
Baking time: approx. 30 minutes

FELCHLIN PRODUCTS

KB11 Felcopan 25%, Bakeable filling
almond

Knead all the ingredients except for the butter for the turns to obtain a smooth dough, allow to rest for 6 hours.
Whip the butter and make 3 double tours, rest for at least 4 hours.

Structure



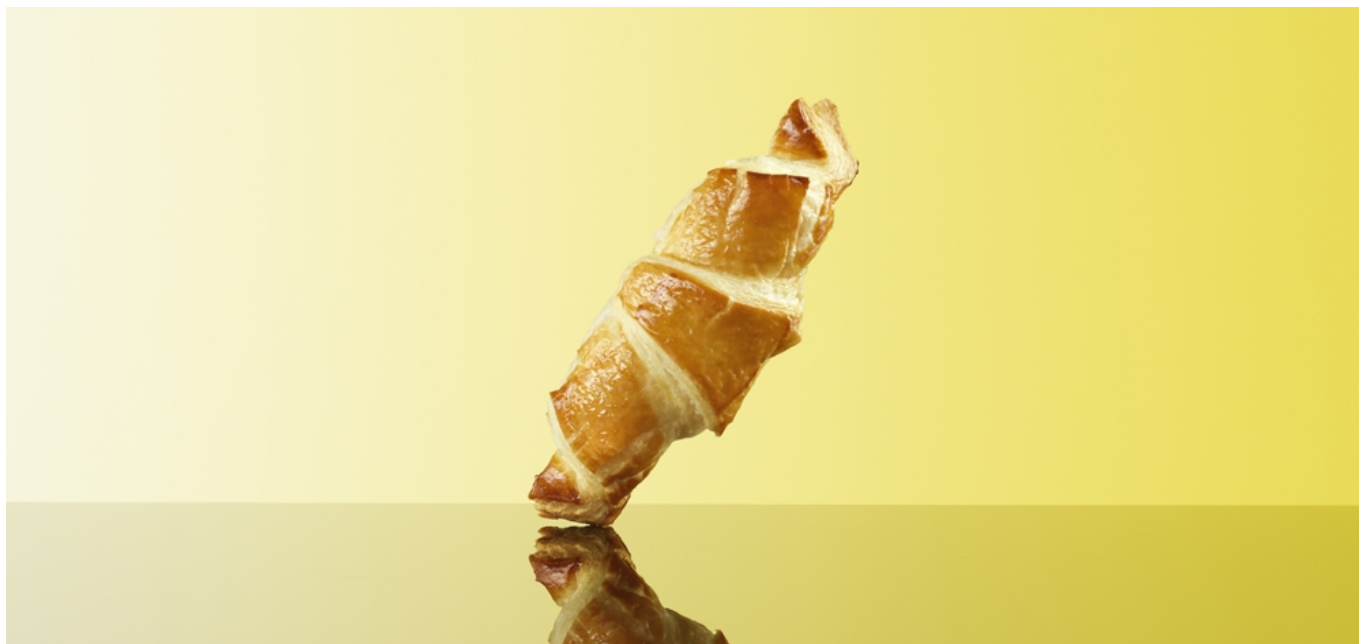
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1000 g Puff Pastry	35.27oz
1000 g Felcopan 25%, Bakeable filling almond	35.27oz

Finishing

Roll out puff pastry to 2 mm / 0.079 inch thickness. Cut triangles of 18 x 18 cm / 7.09 x 7.09 inches, cover with 18 holes 60 g / 2.12 oz per summit, roll loosely to the top. Brush 2 x with ice kingdoms, bake.

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Description : Butter puff pastry with almond

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	408
Selling days	1 day	Kilojoule (kJ)	1707
Selling price		Lipids	22.69 g
Selling unit	1 piece	saturated fatty acids	9.62 g
		Carbohydrates	43.18 g
		of which sugars	23.96 g
		Proteins	6.54 g
		Salt	0.52 g

Declaration :

Sugar, **wheat flour**, **butter** 18%, water, **almonds** 13%, **soy**, humectant (sorbitol), corn flour, edible salt, wine vinegar, preserving agent (potassium sorbate), natural bitter almond flavour, acidifying agent (citric acid), flavour

State 14.06.2022