

Cinnamon Star

Christmas biscuits with Primanuss 25%



RECIPE QUANTITY 1130 g

RECIPE NUMBER KF90002

Cinnamon Star Dough with Primanuss 25%

600 g Primanuss 25%, Bakeable filling hazelnut	21.16oz
75 g granulated sugar	2.65oz
70 g invert sugar	2.47oz
240 g hazelnuts raw, ground	8.47oz
15 g cinnamon powder	0.53oz

Alle Zutaten gut mischen.

White spray glaze

100 g icing sugar	3.53oz
20 g past. liquid egg white	0.71oz
12 g potato starch, Fecule	0.42oz

Whisk the icing sugar, egg whites and fecule until light and fluffy.

Structure



Glaze

Dough

Finishing

Roll out the dough to 9 mm / 0.374 inch thick. Spread the icing on the chilled dough. Freeze again. Cut out with star cutter and place on silicone mat, bake. Baking temperature: 230°C / 446°F Baking time: 5 minutes, with little top heat

FELCHLIN PRODUCTS

KC53 Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

Cinnamon Star

1000 g Cinnamon Star Dough with Primanuss 25%	35.27oz
130 g White spray glaze	4.59oz

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Recipe number : KF90002

Description : Fine hazelnut cinnamon Christmas biscuits

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	424
Selling days	14 days	Kilojoule (kJ)	1775
Selling price		Lipids	21.44 g
Selling unit	100 g	saturated fatty acids	1.54 g
		Carbohydrates	45.36 g
		of which sugars	39.8 g
		Proteins	5.81 g
		Salt	0.01 g

Declaration :

Hazelnuts, sugar, water, invert sugar, **glucose syrup (wheat glucose)**, **durum wheat dust**, **egg white**, humectant (sorbitol), cinnamon 1%, **wheat starch**, rice flour, potato starch, caramel, preserving agent (potassium sorbate), acidifying (citric acid)

State 17.07.2023

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

Allergen information is compliant with current Swiss legislation