

Brunslì

Christmas biscuits with Primanuss 25%



RECIPE QUANTITY	1000 g	RECIPE NUMBER	KF90001
------------------------	--------	----------------------	---------

Brunslite dough with Primanuss 25%

600 g Primanuss 25%, Bakeable filling hazelnut	21.16oz
80 g granulated sugar	2.82oz
60 g invert sugar	2.12oz
210 g hazelnuts raw, ground	7.41oz
45 g Cacao powder 20-22%	1.59oz
5 g cinnamon powder	0.18oz

Mix all ingredients into a dough.

Brunslì

1000 g Brunslite dough with Primanuss 25%	35.27oz
50 g granulated sugar	1.76oz

Finishing

Roll out the pastry to 10 mm / 0.394 inch, sprinkle with sugar and draw with a fluted roller. Cut with a cookie cutter, place on a silicone mat and bake.

Baking temperature: 230°C / 446°F

Baking time: 5 minutes

FELCHLIN PRODUCTS

HA01	Cacao powder 20-22%
KC53	Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

Brunсли

Christmas biscuits with Primanuss 25%



Recipe number : KF90001

Description : Fine Hazelnut Chocolate Christmas Cookies

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	427
Selling days	14 days	Kilojoule (kJ)	1786
Selling price		Lipids	22.24 g
Selling unit	100 g	saturated fatty acids	2.08 g
		Carbohydrates	43.32 g
		of which sugars	37.31 g
		Proteins	6.42 g
		Salt	0 g

Declaration :

Hazelnuts, sugar, water, invert sugar, **glucose syrup (wheat glucose)**, cacao powder, **durum wheat dunst**, humectant (sorbitol), **wheat starch**, rice flour, cinnamon, caramel, preserving agent (potassium sorbate), acidifying (citric acid), acidity regulator (potassium carbonate), vanilla

State 23.09.2024

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

Allergen information is compliant with current Swiss legislation