

Spiced apple macaroon slice

New Classic



RECIPE QUANTITY	3	Slices of 60 x 8 cm / 23.62 x 3.15 inches	RECIPE NUMBER	GB80018
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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

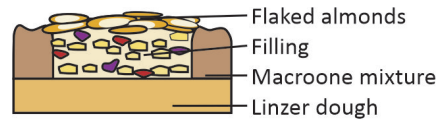
Dissolve the Macron dry mix with cold water and whip for 5 - 10 minutes in the machine at medium speed using a whisk.

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 slice

1520 g Linzer dough with hazelnuts and cinnamon	53.62oz
750 g Macaroon mixture with hazelnut	26.46oz
1500 g Lapom filling with ginger	52.91oz
150 g flaked almonds	5.29oz

Finishing

Roll out the Linzer dough to 8 mm / 0.315 inch. Cut out 60 x 8 cm / 23.62 x 3.15 inches rectangles, 500 g / 17.64 oz each. Place in baking tins. Pipe 250 g / 8.82 oz of Macaron mixture onto the edge of each linzer using a 10 mm / 0.394 inch nozzle. Pipe 500 g / 17.64 oz of the apple filling into the cavity. Sprinkle each piece with 50 g / 1.76 oz 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 : GB80018

Description : Apple macaroon slices with cranberries, sultanas and spices

Sales data :

Shelf life	3 days
Selling days	2 days
Selling price	
Selling unit	100 g

Nutritional values per 100 g :

Kilocalorie (kcal)	362
Kilojoule (kJ)	1516
Lipids	19.02 g
saturated fatty acids	5.69 g
Carbohydrates	41.16 g
of which sugars	29.73 g
Proteins	5.29 g
Salt	0.09 g

Declaration :

Water, sugar, **hazelnuts** 14%, **wheat flour**, **butter**, dried apples 8%, **almonds**, cranberries dried (cranberries , sugar, sunflower oil), sultanas 4%, **eggs**, vanilla sugar, egg white powder, corn starch, acidifying agent (citric acid), fructose, **soy flour**, thickening agent (sodium alginate), preserving agent (potassium sorbate), ginger, edible salt, cinnamon, grated lemon zest, nutmeg, leavening agent (potash), acidity regulator (sodium carbonate)

State 30.12.2024

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

Allergen information is compliant with current Swiss legislation