

Sandwich Cookie

Pralines & Chocolates



RECIPE QUANTITY 60 pieces of 22 g / 0.78 oz

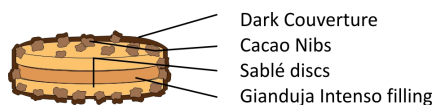
RECIPE NUMBER CS15507

Sweet paste

1000 g pastry flour type 550	35.27oz
10 g salt	0.35oz
600 g butter	21.16oz
375 g icing sugar	13.23oz
125 g almonds peeled, ground	4.41oz
220 g fresh eggs	7.76oz

Using a paddle, mix the flour, the salt and butter in a machine to obtain a sandy mixture, add the remaining ingredients. Knead by hand until all of the flour is well combined. Wrap in foil, refrigerate for at least 2 hours.

Structure



Dark Couverture
Cacao Nibs
Sablé discs
Gianduja Intenso filling

Sandwich Cookie

500 g Sweet paste	17.64oz
500 g Gianduja M Intenso, Gianduja almond, Bar	17.64oz
250 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	8.82oz
150 g Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized	5.29oz

Sablé

Roll the sweet paste to 2 mm / 0.08 inches and cut out round pieces 25 mm Ø / 1 inches in diameter and bake.

Baking temperature: 160°C / 320°F
Baking time: approx. 20 minutes

Finishing

Beat the Gianduja M Intenso lightly with a rolling pin to make it a little softer. Roll between two baking papers on the dough sheeter to 3 mm / 0.11 inch. Cut out 25 mm Ø / 0.98 inch size round discs. Take a cut out Gianduja disc and place between two sablé cookies and press slightly. Roll into Cacao Nibs. If possible spray the whole sandwich with couverture, including the base. Enrobe with dark couverture and let set. Use a frozen stamp to finish the decoration. Brush lightly with gold powder.

FELCHLIN PRODUCTS

CA19	Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized
CP74	Gianduja M Intenso, Gianduja almond, Bar
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : CS15507

Description : A sandwich variation as a crunchy chocolate, including sweet-paste layers filled with our Gianduja M Intenso almond paste and enrobed with our Maracaibo Clasificado 65% Grand Cru couverture and crunchy Cacao Nibs Qroqant.

Sales data :		Nutritional values per 100 g :	
Shelf life	14 days	Kilocalorie (kcal)	528
Selling days	10 days	Kilojoule (kJ)	2208
Selling price		Lipids	35.45 g
Selling unit	1 piece	saturated fatty acids	17 g
		Carbohydrates	39.91 g
		of which sugars	26.87 g
		Proteins	9.71 g
		Salt	0.24 g

Declaration :

Sugar, cacao kernel, **wheat flour**, **almonds**, **butter**, **whole milk powder**, cacaobutter, **eggs**, **glucose wheat**, edible salt, water, **emulsifier (soy lecithin)**, vanilla

State 15.07.2024

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

Allergen information is compliant with current Swiss legislation