

Fingercake banana walnut

with Bâtuja Noisette Lait



RECIPE QUANTITY	28	pieces of 130 x 25 mm / 5.12 x 0.98 inches	RECIPE NUMBER	GB60323
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Banana cake mix

110 g butter	3.88oz
225 g granulated sugar	7.94oz
25 g fresh egg yolks	0.88oz
70 g fresh eggs	2.47oz
75 g heavy cream 35%	2.65oz
225 g peeled banana	7.94oz
75 g walnuts chopped	2.65oz
200 g pastry flour type 400	7.05oz
5 g baking powder	0.18oz
0.2 g salt 1 pinch	0.01oz

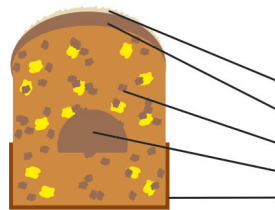
Whip the butter and sugar until creamy, mix the eggs and cream with a whisk and add slowly. Add the mashed bananas and chopped walnuts. Sieve the flour and baking powder together add the salt and mix in.

Walnut crust

450 g walnuts coarsely sliced	15.87oz
450 g granulated sugar	15.87oz
50 g pastry flour type 400	1.76oz
50 g past. liquid egg white	1.76oz

Mix the walnuts, sugar and flour together and add the egg white and obtain a slightly firm mixture.

Structure



Fingercake banana walnut

1000 g Banana cake mix	35.27oz
840 g Bâtuja Noisette Lait	29.63oz
168x20g Organic, Gianduja hazelnut	
280 g Walnut crust	9.88oz
140 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	4.94oz
30 g decor powder	1.06oz

Finishing

Pipe 10 g / 3.94 inches of cake mixture into silicone moulds or baking tins, place 1 1/2 pieces of bâtuja, pipe 25 g / 9.84 inches of cake mixture on top, smooth out and cover with 10 g / 3.94 inches of crust, press slightly flat and bake.

Baking temperature: in deckoven, vent open

200°C / 392°F bottom heat

210°C / 410°F top heat

Baking time: approx. 20 minutes

Leave to cool. Dip in tempered couverture, dust with decor powder.

Source of supply of Silicone mould:

www.silikomart.com

Sq078 fashion cake

FELCHLIN PRODUCTS

BA03	Bâtuja Noisette Lait 168x20g Organic, Gianduja hazelnut
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : GB60323

Description : Banana cake with gianduja and walnut crust

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	470
Selling days	1 day	Kilojoule (kJ)	1965
Selling price		Lipids	28.88 g
Selling unit	1 piece	saturated fatty acids	10.98 g
		Carbohydrates	44.13 g
		of which sugars	34.11 g
		Proteins	6.39 g
		Salt	0.14 g

Declaration :

Sugar, cane sugar, banana 10%, **hazelnuts, wheat flour, walnuts** 9%, cacao butter, **whole milk powder, butter**, cacao kernel, **cream, eggs**, sugar, waxy maize starch, dextrose, acidifier (calcium monophosphate), **egg yolk, skimmed milk powder, egg white**, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), **cream powder, emulsifier (soy lecithin)**, edible salt, vanilla

State 09.09.2024

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

Allergen information is compliant with current Swiss legislation