

Walnut bar

Croustillant



RECIPE QUANTITY 20 pieces

RECIPE NUMBER GB60316

Butter Puff Pastry

170 g water	6oz
445 g pastry flour type 400	15.7oz
10 g salt	0.35oz
10 g white wine vinegar	0.35oz
135 g butter	4.76oz
230 g butter for turns	8.11oz

Knead all the ingredients except for the butter for the turns to obtain a smooth dough, allow to rest for 6 hours.

Whip the butter and make 3 double tours, rest for at least 4 hours.

Croustillant with bakery filling hazelnuts

180 g Primanuss 25%, Bakeable filling hazelnut	6.35oz
22 g past. liquid egg white	0.78oz

Mix Primanuss and add some egg white to the mix, chill.

Structure



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1000 g Butter Puff Pastry	35.27oz
200 g Croustillant with bakery filling hazelnuts	7.05oz
1400 g Primanuss 25%, Bakeable filling hazelnut	49.38oz
100 g hazelnuts raw, whole	3.53oz

Finishing

Roll out the puff pastry to 2 mm / 0.079 inch thickness. Cut rectangles of 16 x 9 cm / 6.3 x 3.54 inches address each stick with an 18-punched nozzle 70 g / 2.47 oz Primanuss, roll into a stick. 1 x brush with ice-cream.

10 g / 0.35 oz hazelnut croustillant per stick with flat spout, decorate with broken hazelnuts, dust with icing sugar, bake.

Baking temperature: oven 200°C / 392°F top heat / 190°C / 374°F bottom heat
Baking time: approx. 30 minutes

FELCHLIN PRODUCTS

KC53 Primanuss 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets

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Description : Butter puff pastry with nut filling and Croustillant

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	399
Selling days	1 day	Kilojoule (kJ)	1669
Selling price		Lipids	23.1 g
Selling unit	1 piece	saturated fatty acids	7.54 g
		Carbohydrates	41.52 g
		of which sugars	20.03 g
		Proteins	5.11 g
		Salt	0.39 g

Declaration :

Water, **hazelnuts 18%**, sugar, **wheat flour**, **butter 14%**, **glucose syrup (wheat glucose)**, **durum wheat dust**, humectant (sorbitol), **wheat starch**, rice flour, **egg white**, edible salt, wine vinegar, caramel, preserving agent (potassium sorbate), acidifying (citric acid)

State 09.05.2023

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

Allergen information is compliant with current Swiss legislation