

Манделькроне





Штолен з марципаном та шоколадом

: 3 , 48 .

Інгредієнти:

_____ 0,400
 _____ 0,060
 _____ 0,040
 _____ 0,240

Добре вимішати та залишити близько 30 хвилин.
 ▶ Спіральний змішувач: 2 + 6 хв.

_____ 0,320
 _____ 0,148
 _____ 0,360
 _____ 0,080
 _____ 0,008
 _____ 0,003
 _____ 0,003
 _____ 0,016

АСТРІ Круасан Мікс

Манделькроне

Дрезден Штолен

Есенція Комбані

Есенція Сицилія

Есенція Масляно-вершковий аромат

Замішати тісто та додати опару.
 ▶ Спіральний змішувач на 1 швидкості 5 хв.

_____ 1,000
 _____ 0,250

Манделькроне

Палички з чорного шоколаду

_____ 0,360
 _____ 0,400
 _____ 0,0005

ТВ Б'янка

Ванілін

▶ Розтопити
 ▶ Перемішати

Технологія приготування:

1. 3
2. 30x30
- 3.
- 4.
5. Температура тіста: 24 26°
 Час вистоювання: 10
 Випікати з подачею пари
 Температура випікання: 180°
 Час випікання: 55 10
- 6.
- 7.



Мигдалевий капкейк

Вихід: 25 шт, 7 см в діаметрі .

Orange Cream Cheese Mini Stollen

Yield: Mini Stollen mould, 16pcs .

Інгредієнти:

_____ 0,650к Пісочне тісто,
див. основний рецепт
_____ 0,375к **Манделькроне**
_____ 0,250к **АСТРІ Вишня**
_____ 0,001к **Есенція Мигдальний
аромат**

Мигдалевий кекс

_____ 0,430 **АСТРІ Кекс**
_____ 0,145 Олія соняшникова
_____ 0,130 кг Яйця
_____ 0,070 кг Вода
_____ 0,003к **Есенція Мигдальний
аромат**

_____ 0,150 **Бінекс**
_____ 0,300

3

Технологія приготування:

1. _____ 7 Ø
2. _____ 15
Манделькроне, 10 АСТРІ Вишня 30
мигдалевого кексу.
3. _____
4. а _____ **Бінексом.**
190-200°
_____ .25

Ingredients:

Cream Cheese Stollen

_____ 0,350 kg Raisin
_____ 0,280 kg Almonds, crunched
_____ 0,080 kg Lemon zest
_____ 0,080 kg Orange zest

► Mix with the above dough.

Method:

1. After kneading let the dough rest for approx. 15–20 minutes.
2. Divide into pieces of 250 g and place in mini Stollen mould.
3. Bake at approx. 180 °C for approx. 45–50 minutes.
4. Take out of the mould immediately after baking.
5. Brush the warm Stollen with liquid butter and cover with sugar.

Пісочне тісто

_____ 0,040 кг **Астрі Мюрб**
_____ 0,160 кг
_____ 0,260к
_____ 0,160к **Маргарин АСТРІ 82**
_____ 0,050к

2-3

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