

Fruit tea confectionery

Description

Confectionery with fruit tea blend



Yield

100 pieces of 29 g, 2x8 cm



Scheduling

Preparation: 70 minutes

Baking time: 13 minutes/170°C



Nutritional values (100 g or 100 ml)

energy: 2'086 kJ/499 kcal;

fat: 29 g, of which saturated 8 g;

carbohydrates: 51 g, of which sugars 32 g;

protein: 9.3 g; salt 0.3 g

Ingredients

Fruit tea almond paste (415 g)

115 g Bouquet Royal Tea

300 g almond paste 1:1

Almond paste filling (1'210 g)

540 g almonds, ground

105 g egg white, pasteurized

60 g sorbitol, liquid

60 g invert sugar

420 g sugar

25 g lemon zest, fresh

Shortcrust dough with fruit tea almond paste (1'205 g)

230 g butter

405 g fruit tea almond paste

5 g table salt

85 g egg yolk

120 g wheat starch

360 g wheat flour 400

Additional ingredients (130 g)

30 g egg white, pasteurized

100 g couverture Ruby Rubina 40%, tempered

Mix all the ingredients together, then cool.

Production

1

Fruit tea almond paste

This fruit tea mixture consists of tea leaves and candied fruit. Pass the mixture through the roller until it is finely ground. After rolling, the resulting mixture is very firm. To make it smooth, it is first diluted with the almond paste.

Then pass the tea mixture together with the almond paste through the roller about two more times until the entire mixture is nice and smooth. Storing: Store in the refrigerator.

2

Shortcrust dough with fruit tea and almond paste

Carefully blend the butter, fruit tea and almond paste and salt. Then gradually stir in the egg yolk, making sure that the mixture does not curdle. Mix the flour and wheat starch and add to the butter mixture. Knead everything into a smooth dough.

Roll out the completed dough into two equal-sized sheets (each 40x40 cm, approx. 2 mm thick).

Note: Although the fruit tea and almond paste has been finely rolled out beforehand, small pieces of fruit may still be visible. However, these do not affect the texture or taste of the pastry.

3

Almond dough filling

This confection consists of an almond dough filling, which gives it a moist texture.

Roll out the filling into a sheet (40x40 cm, approx. 4 mm thick) and chill well.

Then join the filling with the shortcrust pastry sheets using a thin layer of egg white.

4

Finishing

Cut the confectionery into pieces (2x8 cm), place on a baking tray and bake at 170°C for about 13 minutes.

Once cooled, place the pieces together and cover half of them, then coat the other half with tempered Ruby couverture.

Note: The slight acidity of the Ruby couverture goes very well with the fruity confectionery.