

# Rose pepper gingerbread

## Description

Gingerbread with almond-cranberry filling



### Yield

4 pieces, 535 g, 25x14 cm



### Scheduling

Preparation: 50 minutes

Baking time: 35 minutes/180°C



### Nutritional values (100 g or 100 ml)

energy: 1747 kJ/417 kcal;

fat: 9.7 g, of which saturated 0.8 g;

carbohydrates: 72 g, of which sugars 41 g;

protein: 8.9 g; salt 0.1 g

## Ingredients

### Gingerbread dough (2'140 g)

450 g	invert sugar
75 g	vanilla sugar
75 g	icing sugar, without additives
185 g	dextrose
30 g	water
<i>heat together to 40°C and dissolve</i>	
530 g	wheat flour 400
530 g	original spelt flour 550
85 g	eggs
21 g	spice blend
<i>add and mix</i>	
9 g	potash powder
30 g	water
<i>dissolve together</i>	
15 g	ammonium carbonate
105 g	whole milk
<i>dissolve together</i>	

### Almond-cranberry filling (875 g)

395 g	Valencia almonds 23/25, peeled
<i>soak in water for 10 minutes</i>	
40 g	water
195 g	sugar
195 g	cranberry jam
50 g	cranberries, dried, sugared

### Pectin-dextrose mixture (8 g)

7 g	dextrose
2 g	violet ribbon pectin
<i>mix well</i>	

### Spice blend (21 g)

10 g	coriander, ground
3 g	pink pepper, dried, finely mixed
5 g	thyme, finely ground
3 g	ginger, ground

Mix everything together.

### Cranberry jam (975 g)

625 g	cranberry and sour cherry purée
40 g	pectin-dextrose mixture
275 g	sugar
10 g	master juice binder
25 g	lemon juice, fresh

### Additional ingredients (280 g)

30 g	gum arabic, liquid
200 g	egg white spray glaze, pink
50 g	egg white spray glaze, pastel green

## Production

1

### Spice blend

Weigh out the coriander, pink pepper, thyme and ginger precisely and mix thoroughly.

Note: This spice blend is characterized by its balanced spices – the aromatic pink pepper is particularly noteworthy, giving the mixture a slightly fruity and distinctive note.

2

### Cranberry jam

Bring the cranberry and sour cherry purée to the boil, add the pectin mixture and cook for another 30 seconds. Mix the sugar and juice thickener and add to the mixture. Store in the refrigerator overnight. Bring to the boil again for 1 minute, add the lemon juice and cook for another 2 minutes. Then store in a vacuum bag in the refrigerator.

3

### Almond-cranberry filling

Mix all the ingredients in a Stephan mixer for about 5 minutes. Small pieces of almond may remain.

Wrap the filling in plastic and store in the refrigerator. Then roll out to 4 mm and cut to 51×29 cm, freeze briefly.

4

### Gingerbread dough

Briefly mix all ingredients in a kneading machine. Wrap the dough in plastic and store in a cool, dark place until ready to use.

Note: The dough should be stored for at least 2 weeks before use.

Roll the dough three times with the roller 1 cm open before use.

5

### Cutting the dough

Roll out the gingerbread dough to 2.7 mm and cut into 2 rectangles, also measuring 51×29 cm.

6

### Baking preparation

Place the sliced almond-cranberry filling on the gingerbread and cover with the second gingerbread sheet. Cut into 4 pieces measuring 25×14 cm.

Place on a baking tray lined with a Silpat mat and brush with milk.

Bake for about 35 minutes at 180°C.

7

### Finishing

Brush with gum arabic immediately after baking.

When the gingerbread has cooled, decorate with egg white glaze.