

# Croquant Sablé

Baked Cake

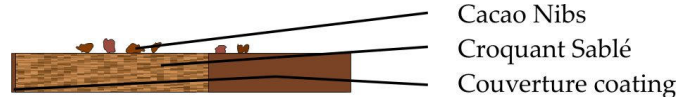


Recipe for 1.647 kg/ approx. 20 croquants sablés

Recipe No.: GB60177

## Croquant Sablé

470 g	16.58 oz	butter	unsalted, soft
4 g	0.14 oz	salt	
8 g	0.28 oz	Bourbon vanilla bean	seeds of 2 pieces
375 g	13.23 oz	granulated sugar	
80 g	2.82 oz	Sao Palme 75%	
710 g	25.04 oz	pastry flour type 400	



Mix the soft butter, salt, vanilla seeds and granulated sugar by using a paddle in the machine until creamy. Add the dissolved Sao Palme 75% couverture (40°C/ 104°F) into the creamy mixture. Slowly incorporate the sieved pastry flour into. Do not overmix. Place the Croquant Sablé in the fridge and let set for several hours. Roll out on a silicon frame 30 x 30cm/ 11,8 x 11,8 inches by using a wooden roller. Let set and cut pieces of 10 x 1,5cm/ 3,9 x 0,6 inches. Place on a baking tray and bake in a preheated oven at 135°C/ 275°F for 30 minutes, then 145°C/ 293°F for 10 minutes. Leave to cool, spray by using a spray gun cocoa butter and sprinkle with Cocoa nibs.

Option: Dip the Croquant Sablé into tempered Sao Palme 75% couverture and leave to set.

## Felchlin Marketing Material

Silicon frame red

### Felchlin products

Art. no	Products
CO45	Sao Palme 75%, Couverture Dark Rondo
VO30	Silicon frame red