

# Gianduja Sablé Sandwich

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	50 pieces	<b>RECIPE NUMBER</b>	CS15271
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### Gianduja Sablé Sandwich

500 g Sweet paste	17.64oz
500 g Gianduja M Intenso Almond	17.64oz
200 g Macarons	7.05oz

### Almond Sablé

Roll the sablé dough to 3 mm/ 0,12 inches and cut out nice (40mm/ 1,6 inches) round discs and bake until golden brown.  
Baking temperature: 160°C  
Baking time: approx. 20 minutes

Let cool down.

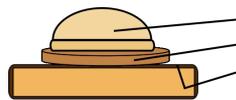
### Finishing

Enrobe the sablé discs with couverture.  
Work and beat the Gianduja M with a spoon until softened. Roll out between 2 parchment papers to 3 mm/ 0,12 inches. Let set in the fridge, cut round discs (25mm/ 1 inch) and set on top of the enrobed sablé. Add a macaron. Brush the macaron with a thin line of gold.

### Tip:

As an option you can also enrobe the sablé disc and the gianduja M Intenso disc together and add only the macaron on top.

### Structure



Macaron decor  
Gianduja disc  
Sablé enrobed with dark couverture

### Basic recipes

#### Sweet paste

214.6 g pastry flour type 550	7.57oz
2.1 g salt	0.08oz
128.8 g butter	4.54oz
80.5 g icing sugar	2.84oz
26.8 g almonds peeled, ground	0.95oz
47.2 g fresh eggs	1.67oz

Using a paddle, mix the flour, the salt and butter in a machine to obtain a sandy mixture, add the remaining ingredients. Knead by hand until all of the flour is well combined. Wrap in a foil, refrigerate for at least 2 hours.

#### Macarons

100.4 g TPT Macaron Mix	3.54oz
11.7 g past. liquid egg white *	0.41oz
6.7 g fresh egg whites *	0.24oz
50.2 g granulated sugar	1.77oz
12.6 g water	0.44oz
18.4 g past. liquid egg white *	0.65oz

\* let fresh and pasteurized egg white stand over 1-2 days  
Combine the TPT Macaron mix with the

first quantity of pasteurized egg white and 80 g/ 2.8 oz of fresh egg white with the desired food colour and mix in the mixing machine for 20 seconds to obtain quite a firm dough. Combine water and sugar and cook to 118°C/ 244.4°F, when the sugar water mix reaches 110°C/ 230°F start to whisk the second quantity of pasteurized egg white to form stiff peaks. Pour the boiled sugar mixture over the well whipped egg white to create an Italian Meringue. Whip the mass to 40°C/ 104°F and fold the meringue gradually into the almond mixture, by using a rubber spatula. Stir until a smooth, shiny dough is created "macronage". (Attention: Do not stir too long.) Keep the dough smooth and the meringue shiny, to obtain shiny macarons.

#### TPT Macaron Mix

600 g almonds peeled, ground	21.16oz
600 g icing sugar	21.16oz

Dry the almond powder for 2-3 days spread onto paper, finely sieve. Mix with the powdered sugar for 20-30 seconds, by using a Robot Coupe.

#### FELCHLIN PRODUCTS

CP74 Gianduja M Intenso Almond