

# Nutty Mango Cup

Baked Cake



Recipe for 30 pieces

Recipe No.: GB60300

## Hazelnut Mixture

750 g	26.46 oz	Primanuss 25%
300 g	10.58 oz	butter soft
2.5 g	0.09 oz	salt
350 g	12.35 oz	fresh eggs
300 g	10.58 oz	pastry flour type 400
12.5 g	0.44 oz	baking powder
220 g	7.76 oz	Choco-Pain-Praliné

Whip the Primanuss, butter and salt to obtain a creamy mass. Little by little add the eggs and whip again until well aerated. Fold in the sifted flour and baking powder and mix in the machine for approx. 1 minute.

Pipe lines of Choco-Pain-Praliné using a piping nozzle n° 12 and freeze. Cut into pieces of 3 cm/ 1,2 inches.

Place the coloured cupcake liners into the Felchlin Silpat mould. Fill with 55 g/ 1,9 oz of the hazelnut mixture. Insert 2 of the frozen Choco-Pain pieces, bake.

Baking temperature: 180°C/ 356°F, convection oven 160°C/ 320°F

Baking time: approx. 25 minutes

## Mango Cream

400 g	14.11 oz	Butter Cream
100 g	3.53 oz	Mangonosa <b>SI2.DK11E</b>

Whip the Butter Cream and the Mangonosa until light.

## Finishing

Leave the cupcakes to cool on a wire rack, if needed freeze and finish when used.

Pipe a Mango Cream rosette onto the cupcake using a piping bag with star nozzle n°15.

Decoration tip:

Place pieces of Nougat Montelimar, golden hazelnut croquant, crunchy bronze pearls and small marbled chocolate platelets.

## Basic recipe

### Butter Cream

175 g	6.17 oz	granulated sugar
75 g	2.65 oz	water
50 g	1.76 oz	glucose
50 g	1.76 oz	granulated sugar
50 g	1.76 oz	past. liquid egg white
40 g	1.41 oz	past. liquid egg yolk
500 g	17.64 oz	butter

Boil the first sugar amount, water and glucose to 114°C/ 237,2°F. Whip the second sugar amount with the egg whites and egg yolks. Pour in at once the cooked sugar. Whip until cold. Whip the butter till light and creamy and fold into the Pâte à bombe; mix to obtain a light mixture.

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## Felchlin Marketing Material

Formaflex for 6 Cupcakes

Coloured Cupcake liners

### Felchlin products

Art. no	Products	
DC64	Choco-Pain-Praliné, praline paste with hazelnut slivers	special order
S12.DK11E	Mangonosa, mango-passion fruit filling, firm	
KC53	P rimanuss 25%, baking filling with 25% hazelnuts	
VO29	Formaflex for 6 Cupcakes	

