

Cupolino Avocado

Baked Cakes



Recipe for 20 pieces

Recipe No.: GB60129

Avocado Cake Mix

| | | | |
|-------|----------|-----------------------------|----------------|
| 220 g | 7.76 oz | butter | unsalted, soft |
| 120 g | 4.23 oz | granulated sugar | |
| 120 g | 4.23 oz | California almond paste 1:1 | special order |
| 200 g | 7.05 oz | fresh eggs | |
| 330 g | 11.64 oz | pastry flour type 400 | |
| | | vanilla sugar | |
| 5 g | 0.18 oz | baking powder | |
| | | avocados | 1 piece |
| 50 g | 1.76 oz | heavy cream 35% | |

Mix the soft butter, sugar, California almond paste 1:1 and eggs to obtain a creamy mass. Sift the flour, vanilla sugar, baking powder and fold into the almond mixture. Mix the avocado with the heavy cream and fold into the mixture.

Fill 50 g / 1.8 oz per Cupolino, bake.

Baking temperature: 175°C/ 347°F

Baking time: 30 minutes

Pistachio Buttercream

| | | | |
|-------|----------|---------------|-----------|
| 100 g | 3.53 oz | Pistachiosa F | S12.DK06E |
| 300 g | 10.58 oz | Buttercream | |

Warm up the Pistachiosa F filling and add to the Buttercream.

Finishing

| | | | |
|-------|---------|----------------------------------|---------------|
| 250 g | 8.82 oz | Xocoflakes Grand Cru Grenada 38% | special order |
|-------|---------|----------------------------------|---------------|

Pipe some Pistachio Buttercream on top of the Cupolino and decorate with Xocoflakes.

Basic recipe

Buttercream

| | | |
|-------|----------|------------------------|
| 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 at once the cooked sugar. Whip until cold. Whip the butter to a foamy mass and fold into the Pâte à bombe; mix to obtain a light mixture.

Felchlin Marketing Material Cupolino

Felchlin products

| Art. no | Products | |
|-----------|---|---------------|
| S12.DK06E | Pistachiosa F, pistachio filling, firm | |
| HA45 | Xocoflakes Grand Cru Grenada 38%, coated flaky wafers | special order |
| KK43 | California almond paste 1:1 | special order |
| WG31 | Cupolino | special order |

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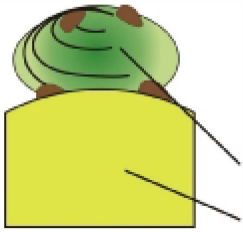
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Pistachio Buttercream
and Xocolflakes
Avocado Cake