

Flowerosa

Baked Cakes



Recipe for 40 cookies

Recipe No.: GB60178

Cookie Dough

140 g	4.94 oz	butter	unsalted
75 g	2.65 oz	icing sugar	
25 g	0.88 oz	fresh egg yolks	1 piece
50 g	1.76 oz	fresh egg yolks	2 each, boiled
3 g	0.11 oz	vanilla bean extract	
1 g	0.04 oz	salt	
130 g	4.59 oz	pastry flour type 400	
25 g	0.88 oz	ground almonds	
15 g	0.53 oz	Cacao powder 22-24%	

Cream the butter, sugar and egg yolks. Add the vanilla.
Sieve the dry ingredients and add. Refrigerate.
Roll out 2,5mm/ 0,1 inch. Cut out with a fluted cutter 5cm/
2 inches. Insert with a plain cookie cutter, approx. 2,5cm/
1 inch and bake.

Baking temperature: 170°C/ 338°F

Baking time: 12-15 minutes

Osa Discs

90 g	3.17 oz	Pralinosa F
90 g	3.17 oz	Apricosa
90 g	3.17 oz	Frambonosa

Melt the Osas and pipe 5 g/ 0,18 oz per piece in a 4cm/ 1,6
inches muffin flexipan and chill.

Sao Palme Disc

150 g	5.29 oz	Sao Palme 60%
-------	---------	---------------

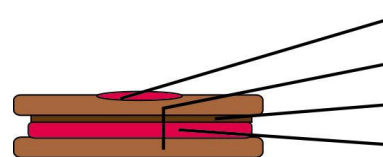
Spread and cut 4cm/ 1,6 inches discs with a round cutter.

Finishing

Place the disc of Osa on a cookie. Place the chocolate disc
on the Osa, top with another cookie (center out). Pipe in
the melted Osa in the open space.

Felchlin products

Art. no	Products
CR19	Sao Palme 60%, dark couverture, Rondo
DC03	Pralinosa F, hazelnut filling, firm
DC76	Frambonosa, raspberry filling, firm
DF36	Apricosa, filling with apricots
HA01	Cacao powder 22-24%



Melted Osa filling

Cookie

Chocolate disc

Chilled Osa disc