



FEINES BERLINER MARZIPAN
— seit 1902 —



ROLLED GOLD CARAMEL BISCUIT WITH MARZIPAN SANDY DORN

AUSSEN DUFTE,
INNEN *Lemke*


CALLEBAUT
BELGIUM 1911



MADE in
BERLIN
since 1902

GOLD KAMELL-BISKUITROLLE

BISKUITTEIG 1/2

Amount	Ingredients
200 g	Lemke Sandy Dorn Marzipan
215 g	Egg yolk
20 g	Almondsemolina
80 g	Cinnamon
1 g	Kardamom
1 g	Tonka bean
80 g	Water
598 g	Total

Preparation

1. Slightly heat the Sandy Dorn Marzipan.
2. Add sugar, almond semolina, spices und water and whip foamy with egg yolk

BISKUITTEIG 2/2

Amount	Ingredients
300 g	Egg white
200 g	Sugar
148 g	Almondsemolina
148 g	Wheat flour 1050
7 g	Natron
803 g	Total

Preparation

1. Whip egg white and sugar.
2. Mix almonds and flour with natron.
3. Add a third of the egg white to the marzipan paste, fold in the rest and submerge with the flour mixture.
4. Spread 60/40 on two plates.

GOLD CAMELL CREAM

Amount	Ingredients
800 g	Milk
150 g	Vanilla beans
140 g	Sugar
140 g	Cream powder
200 g	Milk
100 g	Egg yolk
200 g	Callebaut Gold
700 g	Butter
2292 g	Total

Preparation

1. Heat the first amount of milk. Caramelize sugar in a pot, extinguish with milk and boil with vanilla.
2. Cream the cream powder with milk and the egg yolk. Add the hot milk through a sieve, back into the pot through the sieve and then bind to a hard cream.
3. Melt Callebaut GOLD in the Cream. Cover it and let it cool down.
4. Whip butter white and creamy.
5. Smoothen the cream and gradually mix with the butter.

ORANGE JAM

Amount	Ingredients
700 g	Orangejuice
350 g	Sugar
1 g	Tonka bean
15 g	Yellow ribbon pektin
20 g	Orange Zests, boiled
1086 g	Total

Preparation

1. Heat the orange juice with the spices. Mix sugar and Pectin and boil altogether.
2. Let it bubble, add orange zests and do a gelling sample.
3. Cover and let it cool down.

GOLD GLAZE

Amount	Ingredients
150 g	Water
300 g	Glucose syrup
300 g	Sugar
200 g	Cream
300 g	Gold Callebaut
20 g	Jelly
1270 g	Total

Preparation

1. Soak jelly in cold water. Boil with glucose syrup and sugar.
2. Heat to 103°C. Add the cream and resolve the jelly in it.
3. Pour onto Callebaut GOLD callets. Wait a moment and mix it with a rubber spatula and a hand blender excluding air.
4. Cool for a day.
5. Heat to 35°C and glaze it.

Notice!

The recipe is also suitable for the use with dark or white Callebaut couverture.

CONSTRUCTION

1. Coat biscuits with orange jam. Smoothly cover it with a cream layer of about 1.5 cm thickness.
2. Cut the biscuits across in halves roll up 2 rolls each.
3. Cool down.
4. Cover the rolls with the rest of the cream.
5. Freeze shortly.
6. Pour the 35° warm glaze on top, portion it and serve.

