



FEINES BERLINER MARZIPAN
— seit 1902 —



VERY CHERRY ALMOND MOON

AUSSEN DUFTE,
INNEN *Lemke*


CALLEBAUT®
BELGIUM 1911



MADE in
BERLIN
since 1902



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DOUGH

Amount	Ingredients
1000 g	Lemke Marzipan Very Cherry
500 g	Almonds, ground
100 g	Eggwhite
250 g	Icing sugar
800 g	Almonds sliced some water
1000 g	Callebaut Ruby RB1
3650 g	Total

Preparation

1. Cherry-Superior-Marcipan, Almonds, Egg white work smoothly.
2. Remove portions of 35g, lightly moisten and form small sickel moons, cover with sliced almond .
3. Bake about 5 Minuten; 200°C
4. Glaze with apricot jam and dip into in temperature Ruby RB1.

