

# KOMPLET Hazelnut Filling

DRY PREMIX FOR THE PREPARATION OF HAZELNUT FILLINGS. WITH AN INTENSE NUT TASTE AND A LARGE AMOUNT OF HAZELNUT PIECES.



*Bake the best with something good!*





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## Hazelnut Filling

	Recipe 1	Recipe 2	Recipe 3
KOMPLET Hazelnut Filling	1.000 g	1.000 g	1.000 g
Water or milk	780 g	1.000 g*	600 g
Cake crumbs	-----	400 g	-----
Eggs	-----	-----	200 g
Total weight	1.780 g	2.400 g	1.800 g

\*According to the moisture of the cake crumbs, the amount of added water may be varied in this recipe.

### Method:

Mix all ingredients and allow to swell for 10 - 15 minutes. Then the filling is ready for use.

#### MASTER TIP:

BASIC RECIPE 1 YIELDS A HIGH-QUALITY RICH FILLING.

BASIC RECIPE 2 IS AN ECONOMICAL FILLING.

BASIC RECIPE 3 IS ESPECIALLY APPROPRIATE FOR FILLED PRODUCTS LIKE STOLLEN.



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