



### Pine nut panellet

Code	Ingredient	Brand	g	%	g/kg
	<b>TxT Base Panellet</b>		400	38,46	384,62
	Egg white		90	8,65	86,54
45100030	Raw Spanish pine nut	Sosa	400	38,46	384,62
	<b>Egg paint for panellet</b>		150	14,42	144,23
	<b>For 1 kg</b>	Total	1040		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Mix the TxT base with the egg white. Place a minimum of 8 hours in the fridge. Form bars with the dough. Cut pieces of the desired measure and bolear. Mix the egg paint with the pine nuts. Coat the marzipan balls with the pine nuts soaked in the egg paint. Drain and repaint with egg paint. Drain again. Bake in the oven at 245 °C for 5-6 minutes.

### TxT Base Panellet

Code	Ingredient	Brand	g	%	g/kg
45060000	Raw almond flour	Sosa	500	49,36	493,58
00100300	Icing sugar	Sosa	450	44,42	444,23
00100112	Trehalose	Sosa	50	4,94	49,36
	Grated lemon peel		10	0,99	9,87
11000035	Crystal salt from Delta del Ebro	Sosa	2	0,20	1,97
46000122	Natural lemon skin flavour	Sosa	1	0,10	0,99
	<b>For 1 kg</b>	Total	1013		1000

Mix all the ingredients in the KitchenAid with a shovel until an homogeneous mixture is obtained.

Egg paint for panellet

Code	Ingredient	Brand	g	%	g/kg
	Egg yolk		300	49,92	499,17
	Whole egg		100	16,64	166,39
	<b>Base syrup 30 Baume</b>		140	23,29	232,95
00100214	Inverted sugar	Sosa	60	9,98	99,83
59400134	Natural orange skin coloring	Sosa	1	0,17	1,66
	<b>For 600 g</b>	Total	601		1000

Mix all ingredients cold without whipping.

Base syrup 30 Baume

Code	Ingredient	Brand	g	%	g/kg
	Caster sugar		580	57,43	574,26
	Water		430	42,57	425,74
	<b>For 1 kg</b>	Total	1010		1000

Mix all the ingredients and bring to boiling point.

