

# eisella Hazelnut

Easy-To-Prepare Filling



Meistermarken-Werke  
Ulmer Spatz Diamalt

# eisella Hazelnut



## Kind of product

*eisella Hazelnut* is an easy-to-prepare-filling in powder form, made of toasted and ground hazelnuts, sugar, flavours and starches.

## Application

*eisella Hazelnut* can be applied for a wide range of specialities, pastries, sponges as well as filling for Danish puff pastries.

## Advantages

- ◆ Bake-proof fillings.
- ◆ Fine taste of freshly toasted hazelnuts.
- ◆ Freeze-thaw stable.

Recommended recipe	filling to be spread	filling to be piped
<i>eisella Hazelnut</i>	1.000 g	1.000 g
Water	900 g	500 g
Eggs	–	200 g
Total weight of filling	1.900 g	1.700 g

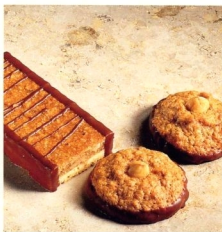
## Processing

Mix *eisella Hazelnut* with water and optionally with eggs. Allow 15 min. to soak before use.

Recipes for success are available upon request.

## Storage

Store cool and dry, keep the bags closed after use.



## Packaging

10 kg carton (2 x 5 kg paper bags with plastic lining)

25 kg bags.

## Art.No.

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