

# Limburg Flan Crumbles



## Ingredients

### Limburg Flan Crumbles

Flour	100%	10000g
<b>Crème Limburgse Vlaai (Dutch specialty flan)</b>	<b>40%</b>	<b>4000g</b>
Yeast	5%	500g
Salt	1,5%	150g
Water approx.	44%	4400g

### Filling

Crème Patisserie	100%	33400g
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### Crumbles

Flour	44,4%	11190g
Dairy Butter	28,9%	7283g
Sugar	25,6%	6425g
Lemon Rasp	1,1%	227,2g

## Working Method

Filling	Make Crème Patisserie. And make Crumbles. Knead Dairy Butter, Sugar and Lemon Rasp to a homogeneous mass. Add the flour and and turn the whole into crumbs of desired size
Kneading	Mix all ingredients into a well developed dough, but not too smooth
Dough temperature	Approx. 25°C
Scale	Approx. 300 grams for a flan tin of diameter 28 cm Round up the dough pieces
Dough proof	Approx. 40 minutes
Moulding	Roll the dough pieces to slices with a thickness of approx. 2 mm. Apply a thin layer of dough in the pan, press the edges slightly and add the filling. Add on each tin approx. 600 grams of Crème Patisserie and approx. 400 grams of crumbles
Final proof	Approx. 20 minutes
Baking	Approx. 25 minutes at an oven temperature of 220°C

## Extra Information

Remarks	There are also many ways to bake Limburg flans besides the above mentioned recipes.
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For more information please contact  
Sonneveld: +31 (0)78 644 25 25 or send an  
e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

Sonneveld Group B.V. - Rietgorsweg 1-3 - P.O. Box 42 - 3350 AA Papendrecht - The Netherlands  
Tel. +31 (0)78 644 25 25 - [www.sonneveld.com](http://www.sonneveld.com) - [info@sonneveld.com](mailto:info@sonneveld.com)