

# Limburg Flan Crumbles



## Ingredients

### Limburg Flan Crumbles

|   |            |              |
|---|------------|--------------|
| Flour   | 100%       | 10000g       |
| <b>Crème Limburgse Vlaai<br/>(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 |
|------------------|------|--------|

### 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<br>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. |
|---------|---|



For more information please contact  
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e-mail to [info@sonneveld.com](mailto:info@sonneveld.com). Our specialists  
are glad to assist you.

### Bakery Ingredients

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