



FEINES BERLINER MARZIPAN
— seit 1902 —



SANDY DORN BAR

RECIPE BY TANJA ANGSTENBERGER
EUROPEAN CHAMPION OF BAKER YOUTH 2016

AUSSEN DUFTE,
INNEN *Lemke*

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SANDY DORN-MARZIPAN BAR

Amount 1kg
Baking time ca. 18 min.
Temperature 190° C
Difficulty

DOUGH

Amount	Ingredients
630 g	Lemke Sandy Dorn-Marcipan
240 g	Lemke Almond raw paste
80 g	Almonds ground
55 g	Eggs
1005 g	Total

Preparation

1. Mix all ingredients together.
2. Divide the mixture to 55 g portions.
3. Roll the dough to a 13 cm long strand and at the same time roll in sliced almonds.
4. Place these on smooth sheets and bake at 190° C for approx. 18 min.
5. When the sandorn marzipan bars have cooled, immerse them in tempered dark chocolate and garnish with chopped pistachios.

Tip:

Instead of Sea Buckthorn-Marcipan you can also use Cherry-Superior-Marcipan or Orangen-Superior-Marcipan.