

# Chocolate Panning caramelised Hazelnuts

## Pralines & Chocolates



RECIPE QUANTITY 790 g

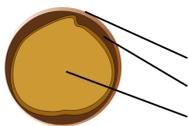
RECIPE NUMBER CS15294

### Caramelised Hazelnuts

200 g granulated sugar	7.05oz
50 g water	1.76oz
600 g hazelnuts whole, roasted	21.16oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Combine the sugar and water and bring to the boil. Add the hazelnuts, stir until golden brown and add the Cacaobutter. Pour onto a marble table to cool. Immediately separate the hazelnuts into individual pieces.

### Structure



Gold powder  
Chocolate coating  
Caramelised Hazelnut

### Chocolate Panning caramelised Hazelnuts

540 g Caramelised Hazelnuts	19.05oz
250 g Sambirano 68%, Dark chocolate couverture, Rondo	8.82oz

### Finishing

Pour on a silkon mat and separate. Let the caramlised nuts cool down. Transfer the Hazelnuts into the kitchen aid panning machine. Melt the couverture to 40°C-45°C/ 104-113°F and add a small amounts at a time into the panning machine.

Between each coating allow the chocolate to set. When finish let the coated Hazelnut crystallise for 2 hours at 17°C-18°C/ 62.3-64.4°F. Add the coated nuts back into the panning machine and add small amount of gold powder. Let it run for 3-4 minutes until nice and evenly coated.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CU30	Sambirano 68%, Dark chocolate couverture, Rondo

Please note: Some products are not available in all markets

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## Pralines & Chocolates



**Recipe number :** CS15294

**Description :** Chocolate panned caramelised hazelnuts made with our Sambirano 68% Grand Cru couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	56 days	Kilocalorie (kcal)	567
Selling days	42 days	Kilojoule (kJ)	2370
Selling price		Lipids	43.8 g
Selling unit	100 g	saturated fatty acids	11.58 g
		Carbohydrates	30.3 g
		of which sugars	27.61 g
		Proteins	9.06 g
		Salt	0 g

**Declaration :**

**Hazelnuts**, sugar, cacao kernel, cacao butter, water, vanilla

State 26.10.2022

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation