

Lilli the little Devil

Pralines & Chocolates



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|------------------------|---|---------------------------------|----------------------|---------|
| RECIPE QUANTITY | 1 | Mould Lilli the Bee of 2 pieces | RECIPE NUMBER | CS15525 |
|------------------------|---|---------------------------------|----------------------|---------|

Dark chocolate modelling mass

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|---|---------|
| 500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 17.64oz |
| 150 g glucose syrup DE 41-46 | 5.29oz |
| 50 g water | 1.76oz |

Bring the glucose syrup and water to the boil, add the couverture. Mix until the mixture has melted completely. Pour onto a baking tray covered with plastic film and cover with plastic film. Leave to crystallise for 24 hours at 16°C / 60.8°F. Vacuum seal or seal in an airtight container and store at room temperature (16°C / 60.8°F). After crystallisation, rub in a rubbing machine until smooth, or alternatively roll out thinly in a rolling machine to make it homogeneous.

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| 165 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 5.82oz |
| 20 g Dark chocolate modelling mass | 0.71oz |
| 1 g Cooper Powder | 0.04oz |

Felchlin Marketing Material

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| 2 g Colored Cacao Butter natural yellow | 0.07oz |
| 1 piece Mould Lilli the Bee | |
| 2 piece Cross bottom bag 155x245x65mm | |

Finishing

Make up eyes with yellow cacao butter. Cast the Lilli the Bee mould twice with tempered dark couverture. Leave to crystallise in the fridge for 20 minutes, bring to room temperature, spread the dark couverture on paper, place the mould on top and press in, place in the fridge again and leave to crystallise. Unmould. Shape horns using the dark chocolate modelling mass, leave to crystallise in the fridge. Attach to the figure. Leave to stand overnight, then brush delicately with copper powder.

FELCHLIN PRODUCTS

| | |
|------|---|
| CF72 | Colored Cacao Butter natural yellow |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| VO93 | Mould Lilli the Bee |
| WM29 | Cross bottom bag 155x245x65mm |

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO93 Mould Lilli the Bee

Format Form 310 W x 158 H x 73 mm
/ 12.2 W x 6.22 H x 2.87 inches
Dimensions Lili 120 H x 90 W x 60 mm /
4.72 H x 3.54 W x 2.36 inches



WM29 Cross bottom bag 155x245x65mm

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Recipe number : CS15525

Description : Lilli the Devil Chocolate Figure

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 42 days | Kilocalorie (kcal) | 561 |
| Selling days | 35 days | Kilojoule (kJ) | 2346 |
| Selling price | | Lipids | 40.82 g |
| Selling unit | 1 piece | saturated fatty acids | 24.79 g |
| | | Carbohydrates | 38.23 g |
| | | of which sugars | 33.23 g |
| | | Proteins | 5.53 g |
| | | Salt | 0 g |

Declaration :

Cacao kernel, sugar, cacao butter, glucose syrup (wheat glucose), water, colour support (potassium aluminium silicate), colourant (iron oxide), vanilla

State 25.09.2025

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

Allergen information is compliant with current Swiss legislation