

Luci the Angel

Pralines & Chocolates



RECIPE QUANTITY	1	Mould Lilli the Bee of 2 pieces	RECIPE NUMBER	CS15526
------------------------	---	---------------------------------	----------------------	---------

Dark chocolate modelling mass

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.

Luci the Angel

165 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.82oz
40 g Dark chocolate modelling mass	1.41oz

Felchlin Marketing Material

1 piece Mould Lilli the Bee	
10 g Colored Cacao Butter natural black	0.35oz
2 g Colored Cacao Butter natural yellow	0.07oz
2 piece Cross bottom bag 155x245x65mm	

Finishing

Make up eyes with yellow cacao butter. Spray the mould with tempered black cacao butter, leave to crystallise in the fridge for 5 minutes, bring to room temperature. 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. Mould. Shape horns and fur brims using chocolate modelling mass, leave to crystallise in the fridge. Attach to the figure.

FELCHLIN PRODUCTS

CF72	Colored Cacao Butter natural yellow
CF75	Colored Cacao Butter natural black
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

Luci the Angel

Pralines & Chocolates

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

Luci the Angel

Pralines & Chocolates



Recipe number : CS15526

Description : Luci the Angel Chocolate Figure

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	530
Selling days	35 days	Kilojoule (kJ)	2220
Selling price		Lipids	38.18 g
Selling unit	1 piece	saturated fatty acids	23.19 g
		Carbohydrates	37.26 g
		of which sugars	32.03 g
		Proteins	5.17 g
		Salt	0 g

Declaration :

Cacao kernel, sugar, cacao butter, glucose syrup (wheat glucose), water, 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