

Pavé Ambra 38%

Pralines & Chocolates



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR30016

Filling chocolate milk Ambra 38% with Coconut fat

1000 g Ambra 38%, Milk chocolate couverture, Rondo 35.27oz

250 g coconut fat 8.82oz

Warm up the couverture and the coconut fat separately at 30°C / 86°F. Place in the mixing machine fitted with a paddle and cool down to 26°C / 78.8°F.

Structure



Powder coating
Filling

Pavé Ambra 38%

1250 g Filling chocolate milk Ambra 38% with Coconut fat 44.09oz

50 g chocolate powder 1.76oz

Felchlin Marketing Material

1 piece Quadro plate, 305 x 305 mm

2 piece Quadro frame green, 5 mm

1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

1 piece Quadro frame yellow, 2.5 mm

Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 12.5 mm / 0.49 inch high.

Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inch. Roll in the chocolate powder.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CS85	Ambra 38%, Milk chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : PR30016

Description : Milk pralines with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	627
Selling days	28 days	Kilojoule (kJ)	2624
Selling price		Lipids	48.13 g
Selling unit	100 g	saturated fatty acids	34.81 g
		Carbohydrates	41.54 g
		of which sugars	40.38 g
		Proteins	5.52 g
		Salt	0.16 g

Declaration :

Zucker, **partially skimmed milk powder**, coconut fat, cacaobutter, cacao kernel, cacao powder, **emulsifier (soy lecithin)**, malt extract powder, vanilla extract, vanilla

State 11.06.2024

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

Allergen information is compliant with current Swiss legislation