

# Gianduja Intenso dark cacao

in Duetto moulds



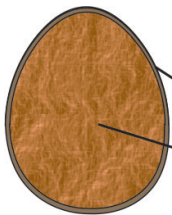
<b>RECIPE QUANTITY</b>	1	Duetto moulds of 21 pieces	<b>RECIPE NUMBER</b>	CS15503
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## Gianduja dark hazelnut Intenso with nibs

380 g Gianduja D Intenso, Gianduja hazelnut, Bar	13.4oz
60 g Ghana Nibs Qroqant 2- 3mm, Cacao nibs caramelized	2.12oz

Temper the Gianduja at 28°C/ 82.4°F and stir in the machine at first speed during 1 minute to obtain a smooth mixture. Incorporate the nibs.

### Structure



Couverture  
Gianduja

## Gianduja Intenso dark cacao

170 g <i>Edelweiss 36%, White chocolate couverture, Rondo</i>	6oz
440 g <i>Gianduja dark hazelnut Intenso with nibs</i>	15.52oz

## Felchlin Promotionsmaterial

- 1 piece *Mould Duetto*
- 4 piece *Packaging Duetto*

### Casting of the mould

Mould with the couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

### Finishing

Seal both mould parts with Gianduja and leave to crystallise in the refrigerator. Pipe 1 small Gianduja drop onto the surface and leave assemble the two parts. Leave to crystallise again in the refrigerator and remove from mould.

### FELCHLIN PRODUCTS

CA19	Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized
CP83	Gianduja D Intenso, Gianduja hazelnut, Bar
CS84	Edelweiss 36%, White chocolate couverture, Rondo
VO72	Mould Duetto
WB04	Packaging Duetto

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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### VO72 Mould Duetto

21-piece double mould  
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



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### WB04 Packaging Duetto

Cardboard box with transparent cover.  
Format 90.5 x 60.5 x 14 mm / 3.56 x 2.38 x 0.55 inches

# Gianduja Intenso dark cacao

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**Recipe number :** CS15503

**Description :** Strong dark gianduja egg with cacao nibs crunch, sugar-reduced

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	581
Selling days	28 days	Kilojoule (kJ)	2432
Selling price		Lipids	41.07 g
Selling unit	100 g	saturated fatty acids	16.46 g
		Carbohydrates	39.9 g
		of which sugars	36.41 g
		Proteins	10.26 g
		Salt	0.21 g

**Declaration :**

Sugar, **hazelnuts**, cacao kernel, **whole milk powder**, cacaobutter, **skimmed milk powder**, **glucose wheat**, **emulsifier (soy lecithin)**, water, vanilla extract

State 26.03.2024

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

Allergen information is compliant with current Swiss legislation