

# Pavé Cacao Fruit

## Pralines & Chocolates



RECIPE QUANTITY 169 pieces

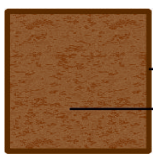
RECIPE NUMBER PR10623

### Filling chocolate dark cacao fruit couverture with Coconut fat

825 g Cacao Fruit Couverture, 29.1oz  
Dark chocolate couverture  
with cacao juice  
concentrate, Rondo  
275 g coconut fat 9.7oz

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 Cacao Fruit

1250 g Filling chocolate dark 44.09oz  
cacao fruit couverture with  
Coconut fat  
50 g Cacao powder 20-22% 1.76oz

### Felchlin Marketing Material

1 piece Quadro plate, 305 x 305 mm

2 piece Quadro frame green, 5 mm

1 piece Quadro frame yellow, 2.5 mm

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

### Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 12.5 mm / 0.5 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 22.5 22.5 mm / 0.9 x 0.9 inch. Roll in the cacao powder.

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

### FELCHLIN PRODUCTS

CV15 Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo  
HA01 Cacao powder 20-22%  
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



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#### 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 :** PR10623

**Description :** Cacao Fruit Couverture Praliné with a creamy fondant

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	615
Selling days	28 days	Kilojoule (kJ)	2574
Selling price		Lipids	55.21 g
Selling unit	100 g	saturated fatty acids	40.35 g
		Carbohydrates	15.73 g
		of which sugars	9.34 g
		Proteins	7.18 g
		Salt	0 g

**Declaration :**

Cacao kernel, coconut fat, cacao fruit juice concentrate 17%, cacao powder, acidity regulator (potassium carbonate), vanilla

State 10.06.2024

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

Allergen information is compliant with current Swiss legislation