

Deux Freres

Grand Cru



RECIPE QUANTITY 400 pieces / 2 Quadro frame

RECIPE NUMBER PR10003

Gianduja Rustica Noble Piemontese

800 g Rustica Noble Piemontese 28.22oz
60%, Praline Paste Hazelnut

360 g Maracaibo Clasificado 65%, 12.7oz
Dark chocolate couverture,
Rondo

Mix Rustica Noble Piemontese 60% hazelnut paste with the tempered Couverture.

Caramelised Hazelnuts

300 g granulated sugar 10.58oz

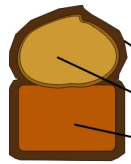
75 g water 2.65oz

900 g hazelnuts whole, roasted 31.75oz

30 g Cacaobutter Bio, Cacao 1.06oz
butter, Grated

Combine the sugar and water and bring to the boil. Add the hazelnuts, stir until golden brown and add the cacaobutter. Pour onto a marble table to cool. Immediately separate the hazelnuts into individual pieces.

Structure



Dark couverture coating
Caramelised hazelnut
Hazelnut Gianduja

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1160 g Gianduja Rustica Noble Piemontese 40.92oz

1305 g Caramelised Hazelnuts 46.03oz

1200 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo 42.33oz

Felchlin Marketing Material

2 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

Gianduja

Spread 550 g / 19.4 oz into a Quadro frame of 300 x 300 x 5 mm / 11.81 x 11.81 x 0.197 inches, let set. Cut 15 x 30 mm / 0.6 x 1.2 inches. Place 2 caramelised hazelnuts on each praline.

Finishing

Enrobe with couverture.

For Three Freres cut 15 x 37.5 mm / 0.6 x 1.5 inches and place 3 caramelised hazelnuts.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 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 : PR10003

Description : Praline with gianduja and caramelised hazelnuts

Sales data :

Shelf life	42 days
Selling days	28 days
Selling price	
Selling unit	100 g

Nutritional values per 100 g :

Kilocalorie (kcal)	575
Kilojoule (kJ)	2407
Lipids	42.86 g
saturated fatty acids	13.95 g
Carbohydrates	35.75 g
of which sugars	31.55 g
Proteins	7.79 g
Salt	0 g

Declaration :

Hazelnuts 38%, sugar, cacao kernel, cocoa butter, water, vanilla

State 29.10.2024

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

Allergen information is compliant with current Swiss legislation