

Tartufi Intenso hazelnut dark

Pralines & Chocolates



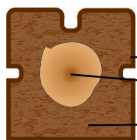
RECIPE QUANTITY	4	silicone moulds of 35 pieces	RECIPE NUMBER	PR10566
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Tartufi Maracaibo 65% hazelnut Intenso

1000 g Gianduja D Intenso, Gianduja hazelnut, Bar	35.27oz
340 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	11.99oz

Warm the gianduja to 30°C / 86°F and add the tempered couverture. Stir for 1 minute in the mixer bowl on speed 1.

Structure



Cacao powder
Hazelnut
Tartufi

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1340 g Tartufi Maracaibo 65% hazelnut Intenso	47.27oz
120 g hazelnuts whole, roasted, Piemontese	4.23oz
200 g Cacao powder 20-22%	7.05oz

Felchlin Marketing Material

4 piece Silicone mould Tartufi, 35 pieces

Finishing

Fill the Gianduja into tartufi silicone moulds, press a hazelnut into each, tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding. Roll into cacao powder.

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

FELCHLIN PRODUCTS

CP83	Gianduja D Intenso, Gianduja hazelnut, Bar
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO00 Silicone mould Tartufi, 35 pieces

Format 300 X 175 X 15 mm / 11.81 X 6.89 X 0.59 inches

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Recipe number : PR10566

Description : Dark Intenso hazelnut tartufi with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	56 days	Kilocalorie (kcal)	562
Selling days	28 days	Kilojoule (kJ)	2353
Selling price		Lipids	41.08 g
Selling unit	100 g	saturated fatty acids	14.52 g
		Carbohydrates	31 g
		of which sugars	26.28 g
		Proteins	12.02 g
		Salt	0.13 g

Declaration :

Hazelnuts 30%, cacao kernel, sugar, cacao powder, **whole milk powder**, cacaobutter, **emulsifier (soy lecithin)**, acidity regulator (potassium carbonate), vanilla

State 12.08.2024

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

Allergen information is compliant with current Swiss legislation