

# Chocolate Soul Praline Croquantine

with Madagascar 64% Couverture



RECIPE QUANTITY 30 pieces

RECIPE NUMBER PG20038

## Hazelnut Dacquoise

380 g fresh egg whites	13.4oz
100 g granulated sugar	3.53oz
300 g hazelnuts raw, ground	10.58oz
300 g icing sugar	10.58oz

Slowly whisk the egg white with 1/3 of the sugar, half way add the second 1/3 of sugar. Before the meringue is ready add the last 1/3 of sugar. Mix and sieve the ground hazelnuts and icing sugar together. Delicately fold into the meringue.

## Chocolate Cremeux with Madagascar 64%

150 g milk 3.5%	5.29oz
350 g heavy cream 35% liquid	12.35oz
120 g past. liquid egg yolk	4.23oz
60 g granulated sugar	2.12oz
300 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	10.58oz

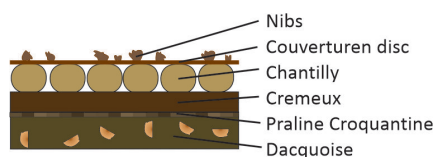
Bring the milk and cream to the boil. Add the egg yolk and sugar and make a Cream Anglaise. Add couverture to the Cream Anglaise and stir until dissolved.

## Chocolate Maracaibo Criolait 38% chantilly

700 g heavy cream 35% liquid	24.69oz
320 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	11.29oz

Warm the liquid heavy cream and make a ganache with the couverture. Let it set in the refrigerator for at least 8 hours. Whip up to soft peak and fill the Milk Chocolate Chantilly into a pastry bag.

## Structure



## Chocolate Soul Praline Croquantine

1140 g Hazelnut Dacquoise	40.21oz
100 g hazelnuts, peeled, chopped and toasted	3.53oz
500 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	17.64oz
200 g Praline Croquantine, Filling almond with biscuit splinters	7.05oz
100 g Suhum Nibs 3-4mm Organic, Cacao nibs roasted	3.53oz
980 g Chocolate Cremeux with Madagascar 64%	34.57oz
510 g Chocolate Maracaibo Criolait 38% chantilly	17.99oz

## Dacquoise

Spread the mixture onto a Silpat. Sprinkle with chopped hazelnuts and bake in the preheated oven.

Baking temperature: 200°C / 392°F

Baking time: approx. 15 minutes

Leave to cool.

## Finishing

Temper the couverture and cover on a plastic folie with a thin layer of couverture. Sprinkle with Cacao nibs. Let set and cut into rectangles of 110 x 20 mm / 4.33 x 0.787 inches. Place the dacquoise base in a metal frame, spread with praline croquantine. Spread the Crèmeux on the Hazelnut Dacquoise and freeze. Cut into rectangles of 110 x 20 mm / 4.33 x 0.787 inches. By using a pastry bag, pipe drops of Milk Chocolate Chantilly on the Dacquoise Crèmeux base. Top with the Intenso Chocolate Disk.

## FELCHLIN PRODUCTS

CA71	Suhum Nibs 3-4mm Organic, Cacao nibs roasted
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS88	Madagascar 64%-72h, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters

Please note: Some products are not available in all markets

# Chocolate Soul Praline Croquantine

with Madagascar 64% Couverture



**Recipe number :** PG20038

**Description :** Hazelnut dacquoise, dark chocolate crèmeux and milk chocolate chantilly

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	426
Selling days	1 day	Kilojoule (kJ)	1782
Selling price		Lipids	30.4 g
Selling unit	1 piece	saturated fatty acids	13.63 g
		Carbohydrates	29.55 g
		of which sugars	27.22 g
		Proteins	6.52 g
		Salt	0.09 g

## Declaration :

Sugar, **cream**, cacao kernel, **hazelnuts**, **egg white**, cocoa butter, **whole milk**, **egg yolk**, **almonds**, **wheat flour**, **whole milk powder**, **skimmed milk powder**, sunflower oil, **cream powder**, coconut fat, rapeseed oil, water, butterfat, **emulsifier (soy lecithin)**, flavour, edible salt, emulsifier (rapeseed oil lecithin), vanilla, **barley malt extract**, paprika

State 24.03.2025

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

Allergen information is compliant with current Swiss legislation