

Truffles dark

Pralines & Chocolates



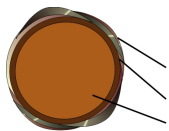
RECIPE QUANTITY	252 pieces	RECIPE NUMBER	TR10001
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Ganache Cru, Creole 49%, Maracaibo 65%

750 g heavy cream 35%	26.46oz
150 g invert sugar	5.29oz
150 g butter	5.29oz
500 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	17.64oz
350 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	12.35oz
2 g sorbic acid	0.07oz

Bring the heavy cream, invert sugar, butter and sorbic acid to a boil, gradually pour over the Maracaibo couvertures, homogenize. Pipe the Ganache into the truffle shells.

Structure



Dark couverture
Dark couverture truffle shell
Dark chocolate ganache

Finishing

Provide the chocolate truffle shells. Pipe the ganache at 33°C / 91.4°F into the shells. Seal and dip in couverture, roll on a racket.

AW: 0.89

FELCHLIN PRODUCTS

CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo

Truffles dark

680.4 g truffle balls Creole 49% (252 pc)	24oz
1900 g Ganache Cru, Creole 49%, Maracaibo 65%	67.02oz
900 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	31.75oz

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Recipe number : TR10001

Description : Truffles with dark ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	527
Selling days	28 days	Kilojoule (kJ)	2204
Selling price		Lipids	40.98 g
Selling unit	100 g	saturated fatty acids	24.99 g
		Carbohydrates	28.65 g
		of which sugars	29.58 g
		Proteins	4.72 g
		Salt	0.06 g

Declaration :

Cacao kernel, sugar, **cream**, cocoa butter, invert sugar, **butter**, **cream powder**, **skimmed milk powder**, preserving agent (sorbic acid), **emulsifier (soy lecithin)**, vanilla

State 07.06.2022