

Chocolate Bar Gianduja Intenso Noisette

in mould chocolate squares Rotondo



RECIPE QUANTITY 10 pieces of 160 g / 5.64 oz

RECIPE NUMBER CS15530

Structure



Gianduja
Couverture

Chocolate Bar Gianduja Intenso Noisette

300 g *Edelweiss 36%, White chocolate couverture, Rondo*

10.58oz

1000 g *Gianduja D Intenso Noisette, Gianduja hazelnut, Bar*

35.27oz

300 g *Edelweiss 36%, White chocolate couverture, Rondo*

10.58oz

Casting the mould

Cast with tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.

Finishing

Pour 100 g / 3.53 oz gianduja into each bar and shake until even. Leave to set for at least 4 hours, cover with tempered couverture. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould.

FELCHLIN PRODUCTS

CP83 Gianduja D Intenso Noisette, Gianduja hazelnut, Bar
CS84 Edelweiss 36%, White chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Description : Dark hazelnut gianduja enrobed with the finest Edelweiss 36% couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	578
Selling days	28 days	Kilojoule (kJ)	2420
Selling price		Lipids	41.05 g
Selling unit	1 piece	saturated fatty acids	16.94 g
		Carbohydrates	40.65 g
		of which sugars	38.05 g
		Proteins	10.29 g
		Salt	0.24 g

Declaration :

Sugar, **hazelnuts 24%**, **whole milk powder**, cacaobutter, cacao kernel, **skimmed milk powder**, **emulsifier (soy lecithin)**, vanilla extract

State 16.12.2025

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

Allergen information is compliant with current Swiss legislation