

Coconut Snowballs

Pralines & Chocolates



RECIPE QUANTITY 1700 g / approx. 120 pieces

RECIPE NUMBER PR80001

Coco Ganache

250 g coconut purée	8.82oz
50 g invert sugar	1.76oz
900 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar	31.75oz

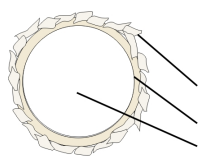
FELCHLIN PRODUCTS

DF02 Vegan Choc Blanc 38% Organic,
Cacao based product, Bar

Please note: Some products are not available
in all markets

Warm the coconut purée and the invert
sugar. Pour over the Vegan Choc Blanc
38%, mix and homogenise. Cool the mass
onto a marble slab using the tabling
method until it is ready to pipe.

Structure



Desiccated coconut
Vegan Choc Blanc 38%
Cocos ganache

Coconut Snowballs

1200 g <i>Coco Ganache</i>	42.33oz
200 g <i>Vegan Choc Blanc 38% Organic, Cacao based product, Bar liquid</i>	7.05oz
300 g <i>desiccated coconut</i>	10.58oz

Finishing

Pipe drops of 10 g / 0.35 oz of the Coco
Ganache and leave to crystallise in the
refrigerator. Form the crystallised truffle
drops into round balls and dip in the
melted Vegan Choc Blanc 38%.
Immediately roll into the desiccated
coconut.

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Description : Delicately melting tropical delicacy as a coconut, with our vegan white confectionary mass
Vegan Choc Blanc 38%

Sales data :		Nutritional values per 100 g :	
Shelf life	18 days	Kilocalorie (kcal)	564
Selling days	14 days	Kilojoule (kJ)	2360
Selling price		Lipids	42.55 g
Selling unit	100 g	saturated fatty acids	29.92 g
		Carbohydrates	38.1 g
		of which sugars	31.69 g
		Proteins	2.29 g
		Salt	0.15 g

Declaration :

Coconut 33%, cacaobutter, raw cane sugar, rice syrup powder, invert sugar, **almonds**, fleur de sel (sea salt), emulsifier (sunflower lecithin), vanilla extract

State 01.07.2024

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

Allergen information is compliant with current Swiss legislation