

Coconut Snowballs

Pralines & Chocolates



RECIPE QUANTITY 1700 g / approx. 120 pieces

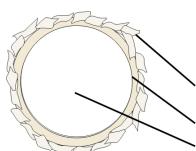
RECIPE NUMBER PR80001

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

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

FELCHLIN PRODUCTS

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

Please note: Some products are not available
in all markets

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1200 g Coco Ganache	42.33oz
200 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar liquid	7.05oz
300 g desiccated coconut	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.

Felchlin
SWITZERLAND

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Recipe number : PR80001

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%, cacao butter, 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