

Truffles cream Maracaibo Creole

Pralines & Chocolates



RECIPE QUANTITY 63 pieces

RECIPE NUMBER TR10022

Ganache Cru, Creole 49%

225 g heavy cream 35% 7.94oz
300 g Maracaibo Créole 49%, 10.58oz
Milk chocolate couverture,
Rondo

Bring the cream to boil and mix with the couverture, homogenise.

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170.1 g truffle balls Criolait 38% 6oz
(63 pc)
525 g Ganache Cru, Creole 49% 18.52oz
200 g Maracaibo Créole 49%, 7.05oz
Milk chocolate couverture,
Rondo

Finishing

Provide the chocolate truffle shells. Pipe the ganache into the shells and leave to stand overnight. Seal with couverture. Roll in the couverture in your hand and turn in the chocolate powder. Leave to set and sieve out.

FELCHLIN PRODUCTS

CS58 Maracaibo Créole 49%, Milk chocolate couverture, Rondo

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Description : Truffle with cream ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	524
Selling days	14 days	Kilojoule (kJ)	2193
Selling price		Lipids	40.14 g
Selling unit	100 g	saturated fatty acids	24.6 g
		Carbohydrates	33.52 g
		of which sugars	31.83 g
		Proteins	5.46 g
		Salt	0.14 g

Declaration :

Sugar, cream, cacao kernel, cacaobutter, cream powder 7%, skimmed milk powder, whole milk powder, emulsifier (soy lecithin), vanilla

State 07.06.2022