

Chestnuts light

with Fina Valencia 60% and Pistacia Vera



RECIPE QUANTITY	75	pieces	RECIPE NUMBER	CS15302
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Milk gianduja almond

1000 g Fina Noble Valencia 60%, Praline Paste Almond	35.27oz
500 g Grenada 38%, Milk chocolate couverture, Rondo tempered	17.64oz

Stir the praline past and tempered
couverture together until smooth.

Pistachio marzipan

345 g Luebeck, Marzipan, Raw mass	12.17oz
35 g Pistacia Vera, Pistachio paste	1.23oz

Mix the marzipan and pistachio past well
together until smooth.

Chestnuts light

1500 g Milk gianduja almond	52.91oz
380 g Pistachio marzipan	13.4oz
190 g Deco Roma, Covering mass white	6.7oz
150 g Vermicelles H, Milk chocolate flakes, Light	5.29oz
225 g Grenada 38%, Milk chocolate couverture, Rondo	7.94oz
450 g Chestnut Balls Ambra 35%, 35 mm (75 1 piece)	15.87oz
40 g Marzipan or Nougat glaze	1.41oz

Finishing

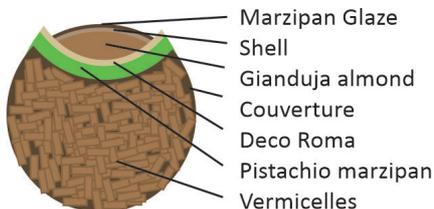
Fill 20 g / 0.71 oz of gianduja into the
round chestnut ball milk chocolate shells
and leave to crystalise. Roll out the
pistachio marzipan between two plastic
sheets to 3 mm / 0.118 inch thick and cut
out rounds of 7 cm / 2.76 inches
diameter. Roll out Deco Roma between
two plastic sheets to 1.5 mm / 0.059 , cut
out oval shapes and place in the centre of
the marzipan. Cut in half and fold both
halves around the filled shells and shape
to create the typical chestnut opening.
Roll round and dip the chestnuts
diagonally into milk couverture up to the
edge of the marzipan. Place onto
chocolate vermicelles ensuring that the
sides are also completely covered with
the vermicelles.
Lastly, spray the opening with marzipan
varnish.

FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
DF18	Pistacia Vera, Pistachio paste
HA07	Vermicelles H, Milk chocolate flakes, Light
KK05	Luebeck, Marzipan, Raw mass
TM81	Deco Roma, Covering mass white

Please note: Some products are not available
in all markets

Structure



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Recipe number : CS15302

Description : Soft melting gianduja chocolate speciality with pistachio marzipan

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	552
Selling days	35 days	Kilojoule (kJ)	2311
Selling price		Lipids	35.07 g
Selling unit	1 piece	saturated fatty acids	12.98 g
		Carbohydrates	46.07 g
		of which sugars	45.22 g
		Proteins	9.31 g
		Salt	0.12 g

Declaration :

Sugar, **almonds 27%**, cacaobutter, **whole milk powder**, cacao kernel, **skimmed milk powder**, water, ethanol, **pistachio 1%**, invert sugar syrup, **cream powder**, **whey powder**, glucose syrup wheat, palm kernel oil, fat-reduced cacao powder, shellac, **emulsifier (soy lecithin)**, gelling agent (tranganth), preserving agent (potassium sorbate), palm oil, emulsifier (sunflower lecithin), humectant (glycerin), flavour, acidifying agent (citric acid), vanilla, vanilla extract Madagascar, vanillin

State 23.05.2023

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

Allergen information is compliant with current Swiss legislation