

# Oriental Chocolate Nougat Montelimar

## Pralines & Chocolates



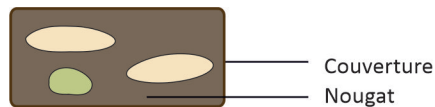
<b>RECIPE QUANTITY</b>	1	silicon frames of 300 x 300 x 15 mm 11.81 x 11.81 x 0.59 inches	<b>RECIPE NUMBER</b>	PR10284
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### Nougat Montélimar Maracaibo 65%

90 g past. liquid egg white	3.17oz
375 g honey	13.23oz
60 g water	2.12oz
190 g granulated sugar	6.7oz
75 g glucose syrup DE 41-46	2.65oz
390 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	13.76oz
280 g almonds raw, whole roasted	9.88oz
90 g pistachios not salted, peeled	3.17oz
40 g dried apricots	1.41oz
30 g candied orange peel 3x3mm	1.06oz
30 g candied ginger	1.06oz
1 g cardamom ground	0.04oz

Whip the egg whites, cook the honey to 128°C / 262.4°F and pour into the egg whites on medium speed on the machine. Cook the sugar, glucose syrup and water to 156°C / 312.8°F and pour slowly into the honey meringue while whisking at high speed. Melt the couverture to 45 - 50°C / 113 - 122°F and add to the mixture by hand with a spatula, lastly stirring in the warm roasted almonds, pistachios, apricots, orangeat, ginger and cardamom.

### Structure



### Oriental Chocolate Nougat Montelimar

<b>1600 g Nougat Montélimar Maracaibo 65%</b>	<b>56.44oz</b>
<b>900 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo</b>	<b>31.75oz</b>

### Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm**
- 3 piece Silicon frame white, 5 mm**
- 2 piece Backflon foil, single (re-usable), 365 x 365 mm**

### Finishing

Pour the finished Nougat out onto a Backflon foil lined frame of 15 mm / 0.59 inch in height. Spread level and cover with a second Backflon foil. Leave to set at 17 - 20°C / 62.6 - 68°F before cutting to the desired size. Enrobe or dip to the top edge in couverture.

### FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

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### Felchlin Marketing Material



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#### Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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**Recipe number :** PR10284

**Description :** Nougat with dark couverture and various nuts and spices

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	20 days	Kilocalorie (kcal)	481
Selling days	10 days	Kilojoule (kJ)	2015
Selling price		Lipids	29.31 g
Selling unit	100 g	saturated fatty acids	13.98 g
		Carbohydrates	45.01 g
		of which sugars	40.96 g
		Proteins	6.83 g
		Salt	0.02 g

**Declaration :**

Cacao kernel, sugar, honey, **almonds** 11%, cacao butter, **egg white**, **pistachios** 3%, glucose syrup (wheat glucose), water, dried apricots (apricots, **antioxidant (E220: sulphur dioxide)**), candied ginger, **wheat glucose syrup**, orange peel, cardamom, vanilla

State 14.04.2025

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

Allergen information is compliant with current Swiss legislation