

# Mia Crunchy Nut Bunny

Criolait 38%



RECIPE QUANTITY 22 Mia moulds of 4 pieces

RECIPE NUMBER CS15320

## Milk Gianduja Rustica Piemontese 60%

|                                                                       |         |
|-----------------------------------------------------------------------|---------|
| 1500 g Maracaibo Criolait 38%,<br>Milk chocolate couverture,<br>Rondo | 52.91oz |
| 1000 g Rustica Noble Piemontese<br>60%, Praline Paste Hazelnut        | 35.27oz |

Mix tempered Criolait Couverture and tempered Rustica Noble Gianduja base very well, stir for 1 minute with the paddle in the beating machine.

## Structure



white and dark couverture  
Milk Gianduja Rustica Piemontese 60%

## Felchlin Promotionsmaterial

*Casting mould rabbit girl  
Mia  
Cellophan bag for mini  
bunny, Cross bottom bag  
Satin ribbon brown*

## Finishing

Pipe in the eyes and nose of the Mia bunnies with dark and white couverture and leave to set. Mould once with the Gianduja, drain out the excess and leave to crystallise in the fridge for approximately 10 minutes. Spread out tempered Bionda couverture for the base and place on the Mia bunny mould and leave it to set. Leave to fully crystallise in the fridge for about 20 minutes before demoulding.

## FELCHLIN PRODUCTS

|      |                                                             |
|------|-------------------------------------------------------------|
| CS36 | Maracaibo Criolait 38%, Milk chocolate couverture, Rondo    |
| CS84 | Edelweiss 36%, White chocolate couverture, Rondo            |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| DC44 | Rustica Noble Piemontese 60%, Praline Paste Hazelnut        |
| VO67 | Casting mould rabbit girl Mia                               |
| WB38 | Cellophan bag for mini bunny, Cross bottom bag              |
| WM82 | Satin ribbon brown                                          |

Please note: Some products are not available in all markets

## Mia Crunchy Nut Bunny

|                                                                   |         |
|-------------------------------------------------------------------|---------|
| 2500 g Milk Gianduja Rustica Piemontese 60%                       | 88.19oz |
| 200 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo    | 7.05oz  |
| 150 g Edelweiss 36%, White chocolate couverture, Rondo            | 5.29oz  |
| 150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 5.29oz  |

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## Felchlin Marketing Material

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**VO67 Casting mould rabbit girl Mia**



Sujet H 53 x B 50 x T 37 mm

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**WB38 Cellophan bag for mini bunny, Cross bottom bag**



Format 80 x 130 x 45 mm

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**WM82 Satin ribbon brown**



# Mia Crunchy Nut Bunny

Criolait 38%



**Recipe number :** CS15320

**Description :** Easterrabbit Mia with finest Criolait 38% Couverture and nut crunch filling

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 42 days | Kilocalorie (kcal)                    | 585     |
| Selling days        | 28 days | Kilojoule (kJ)                        | 2447    |
| Selling price       |         | Lipids                                | 40.23 g |
| Selling unit        | 1 piece | saturated fatty acids                 | 17.88 g |
|                     |         | Carbohydrates                         | 46.37 g |
|                     |         | of which sugars                       | 43.07 g |
|                     |         | Proteins                              | 7.5 g   |
|                     |         | Salt                                  | 0.19 g  |

**Declaration :**

Sugar, **hazelnuts 20%**, cacaobutter, cacao kernel, **whole milk powder**, **skimmed milk powder**, **cream powder**, **emulsifier (soy lecithin)**, vanilla, vanilla extract

State 20.03.2023

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

Allergen information is compliant with current Swiss legislation