

Amaretti Maracaibo 65%, Kirsch ganache



RECIPE QUANTITY	200 pieces	RECIPE NUMBER	KF50029
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Amaretti Mixture with California

610 g California 1:1, Bakeable filling almond	21.52oz
250 g icing sugar	8.82oz
2 g bitter almond natural flavour	0.07oz
140 g past. liquid egg white	4.94oz

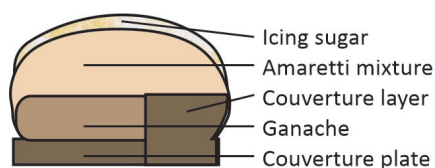
Combine all ingredients and mix until a smooth mass, warm to 45°C / 113°F.

Ganache dunkel Maracaibo 65% mit Kirsch 40%vol.

335 g heavy cream 35%	11.82oz
40 g butter	1.41oz
125 g kirsch 40%vol.	4.41oz
40 g invert sugar	1.41oz
500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo tempered	17.64oz

Heat the cream, butter, kirsch and invert sugar to 32°C / 89.6°F, mix together with the tempered couverture, homogenise.

Structure



Amaretti Maracaibo 65%, Kirsch ganache

1000 g Amaretti Mixture with California	35.27oz
1000 g Ganache dunkel Maracaibo 65% mit Kirsch 40%vol.	35.27oz
800 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	28.22oz
100 g icing sugar	3.53oz

Felchlin Promotionsmaterial

4 piece Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Amaretti

Pipe drops of approx. 18 mm / 0.7 inches onto silpat mats. Sprinkle with icing sugar and leave to dry overnight or dry in the oven at 50°C / 122°F for 90 minutes. Press in with the fingers and bake.

Baking temperature: 210°C / 410°F

Baking time: approx. 8 minutes

Finishing

Place the Ballini stencils onto a plastic sheet and spread on a thin layer of couverture. Remove the stencils. Pipe 5 g / 0.18 oz of the filling for each amaretti building a half-sphere. Place on the amaretti and let set. Dip into tempered couverture up to the edge of the amaretti.

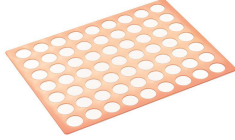
FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK43	California 1:1, Bakeable filling almond
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VM12 Rubber stencil

for 63 truffles bases, \varnothing 28 mm / 1.1 inches

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Recipe number : KF50029

Description : Amaretto confectionery with Maracaibo Clasificado 65% and Kirsch ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	474
Selling days	28 days	Kilojoule (kJ)	1985
Selling price		Lipids	29.42 g
Selling unit	100 g	saturated fatty acids	14.9 g
		Carbohydrates	39.79 g
		of which sugars	38.85 g
		Proteins	5.65 g
		Salt	0.05 g

Declaration :

Sugar, cacao kernel, **cream**, **almonds**, cacao butter, **egg white**, kirsch (cherry brandy) 4%, **butter**, invert sugar, water, bitter almond natural flavour, edible salt, preserving agents (sorbic acid, potassium sorbate), vanilla

State 07.01.2025

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

Allergen information is compliant with current Swiss legislation