

Pavé Almond Chocolate Brûlé

Pralines & Chocolates



RECIPE QUANTITY 400 pieces

RECIPE NUMBER

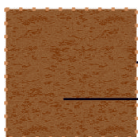
PR10389

Milk Chocolate Filling Grenada 38% and Bionda 36% with praline paste almond Rustica and Nibs

500 g Grenada 38%, Milk chocolate couverture, Rondo	17.64oz
1000 g Rustica Noble Valencia 60%, Praline Paste Almond	35.27oz
150 g Bionda 36%, White chocolate couverture caramel, Rondo chopped	5.29oz

Temper the couverture Grenada and mix all the ingredients well.

Structure



Couverture grated
Filling

Pavé Almond Chocolate Brûlé

1650 g Milk Chocolate Filling Grenada 38% and Bionda 36% with praline paste almond Rustica and Nibs	58.2oz
150 g Bionda 36%, White chocolate couverture caramel, Rondo finely grated	5.29oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 3 piece Quadro frame green, 5 mm

Finishing

Pour the filling into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 15 mm / 0.59 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inch. Roll in finely grated couverture.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CR29	Grenada 38%, Milk chocolate couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



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 : PR10389

Description : Almond gianduja pralines with white caramelised couverture pieces

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	584
Selling days	28 days	Kilojoule (kJ)	2444
Selling price		Lipids	39.87 g
Selling unit	100 g	saturated fatty acids	13.98 g
		Carbohydrates	42.97 g
		of which sugars	42.19 g
		Proteins	10.71 g
		Salt	0.13 g

Declaration :

Sugar, **almonds 34%**, cacaobutter, **whole milk powder**, **skimmed milk powder**, cacao kernel, **cream powder**, butterfat, **whely powder**, maltodextrin, **emulsifier (soy lecithin)**, caramel, vanilla

State 10.06.2024

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

Allergen information is compliant with current Swiss legislation