

Bolivia 45% chocolate Truffle

Jean François Castagné



RECIPE QUANTITY	4	silicone moulds hemisphere of 24 pieces	RECIPE NUMBER	TR10910
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Bolivia 45% Ganache

250 g heavy cream 35%	8.82oz
55 g dextrose powder	1.94oz
55 g glucose powder DE40	1.94oz
55 g sorbitol powder	1.94oz
650 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	22.93oz
15 g Cacaobutter Bio, Cacao butter, Grated	0.53oz

Boil together the cream, dextrose, glucose and sorbitol. Cool to 32 - 34°C / 89.6 - 93.2°F. Melt the couverture and cacaobutter at 48°C / 118.4°F then bring back to 37 - 40°C / 98.6 - 104°F. Mix all together and emulsify using immersion blender.

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1080 g Bolivia 45% Ganache	38.1oz
400 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo tempered	14.11oz
100 g cacao powder 20-22%, cacao powder	3.53oz

Felchlin Marketing material

Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece
Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Finishing

Immediately pour the ganache into the Formaflex moulds. Prepare couverture bases using a ballini stencil and leave to crystallise. Place on the ganache and place for 8 minutes in the refrigerator to initiate the crystallisation. Leave to crystallise for 24 hours ideally 16°C / 60.8°F. Demould the truffles and leave again for 24 hours. Coat with tempered couverture. Place and roll in cacao powder and form using the fingers. Brush off the excess powder using a sieve.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
HA01	cacao powder 20-22%, cacao powder
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches
VO20	Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Please note: Some products are not available in all markets

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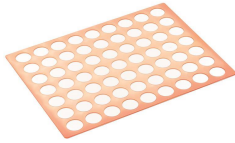
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Felchlin Marketing Material



VO20B Silicone mould hemisphere

Format 302 x 175 mm
1 Truffle approx. \varnothing 32 mm



VM12 Rubber stencil for 63 truffles bases, \varnothing 28 mm / 1.1 inches

Format 300 x 250 mm

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Recipe number : TR10910

Description : Creamy truffle with the full flavour of the Bolivia 45% milk couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	522
Selling days	28 days	Kilojoule (kJ)	2182
Selling price		Lipids	37.53 g
Selling unit	100 g	saturated fatty acids	23.21 g
		Carbohydrates	38.08 g
		of which sugars	32.96 g
		Proteins	7.04 g
		Salt	0.15 g

Declaration :

Sugar, cocoa butter, **cream, whole milk powder**, cacao kernels, cacao powder, dextrose, glucose powder, humectant (sorbitol), acidity regulator (potassium carbonate), vanilla

State 09.01.2023

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

Allergen information is compliant with current Swiss legislation