

# Chocolate Bar Gianduja Hazelnut

with Grenada 38% couverture



RECIPE QUANTITY 20 pieces

RECIPE NUMBER CS15343

## Caramelised Hazelnuts

100 g granulated sugar	3.53oz
50 g water	1.76oz
200 g hazelnuts raw, whole white	7.05oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Lightly roast the hazelnuts in the oven at 200°C for 6-8 min. Boil sugar and water to 107°C, add hazelnuts while hot and caramelize while constantly stirring until golden brown. Add the cocoa butter, stir well, tip out onto a cold marble table and separate while still hot. It is best to use directly when cold.

## Gianduja Cru, Rustica Piemontese 60%, Grenada 38%

250 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	8.82oz
650 g Grenada 38%, Milk chocolate couverture, Rondo	22.93oz

Mix well the Rustica Noble Piemontese 60% and the tempered couverture.

## Chocolate Bar Gianduja Hazelnut

300 g Caramelised Hazelnuts	10.58oz
900 g Gianduja Cru, Rustica Piemontese 60%, Grenada 38%	31.75oz
40 g Grenada 38%, Milk chocolate couverture, Rondo	1.41oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

## Felchlin Promotionsmaterial

*Mould bars 50g, for 3 bars  
275 x 135 x 24mm / 3 x  
120 x 75 x 5 mm  
Packaging Bubbles Lila 50g  
bar*

## Hazelnuts

Cover caramelised hazelnuts with tempered couverture-cocoa butter mixture 2 : 1.

## Finishing

Fill 45 g / 1.59 oz Gianduja Cru into bar moulds, place 10 pieces (15 g / 7 oz) of hazelnuts on top and press in well. Allow to crystallise, then place in the fridge for at least 20 minutes and unmould.

## Tip:

Use hazelnuts that are as small as possible (size 11-13 mm / 4-5 in) so that the bars fit well into the Felchlin Bubbles packaging.

## FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
VO65	Mould bars 50g, for 3 bars 275 x 135 x 24mm / 3 x 120 x 75 x 5 mm
WM03	Packaging Bubbles Lila 50g bar

# Chocolate Bar Gianduja Hazelnut

with Grenada 38% couverture

## Felchlin Marketing Material



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### VO65 Mould chocolate bar 50g

3 bars  
275 x 135 x 24mm / 3 x 120 x 75 x 5 mm



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### WM03 Packaging Bubbles Lila

for chocolate bar 50g

# Chocolate Bar Gianduja Hazelnut

with Grenada 38% couverture



**Recipe number :** CS15343

**Description :** Crispy gianduja bar with Grenada 38% couverture and caramelised hazelnuts

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	569
Selling days	28 days	Kilojoule (kJ)	2380
Selling price		Lipids	40.15 g
Selling unit	1 piece	saturated fatty acids	16.44 g
		Carbohydrates	42.49 g
		of which sugars	40.12 g
		Proteins	7.68 g
		Salt	0.16 g

**Declaration :**

Sugar, hazelnuts 25%, cacao butter, cacao kernel, skimmed milk powder, whole milk powder, water, cream powder, emulsifier (soy lecithin), vanilla

State 01.07.2022