

Truffles Vegan with Coconut

and Vegan Choc Brun 44%



RECIPE QUANTITY 252 pieces

RECIPE NUMBER PR80000

Vegan Ganache & Coconut

750 g coconut purée	26.46oz
75 g invert sugar	2.65oz
3 g sea salt	0.11oz
1000 g Vegan Choc Brun 44% Organic, Cacao based product, Bar tempered	35.27oz

FELCHLIN PRODUCTS

DF03 Vegan Choc Brun 44% Organic,
Cacao based product, Bar

Heat the coconut purée together with the invert sugar and sea salt to 80°C / 176°F and add in 3 - 4 portions to the small pieces of tempered Vegan Choc Brun 44%. Mix well and emulsify with an immersion blender.

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680.4 g truffles Maracaibo 65% (252 pc)	24oz
1825 g Vegan Ganache & Coconut	64.38oz
800 g Vegan Choc Brun 44% Organic, Cacao based product, Bar	28.22oz

Finishing

When the temperature of the ganache is between 31-33°C / 87.8-91.4°F. Pipe immediately into the pre prepared Vegan Choc Brun 44% truffle shells or moulds and leave to crystallise for at least 12 hours before closing the shells with Vegan Choc Brun 44%. Dip the finished shells into tempered Vegan Choc Brun 44% and roll on a grid to achieve a traditional spiky finish. Alternatively the shells can after dipping be rolled into roasted or unroasted desiccated coconut.

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Description : Truffles Vegan with coconut

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	519
Selling days	14 days	Kilojoule (kJ)	2171
Selling price		Lipids	37.51 g
Selling unit	100 g	saturated fatty acids	23.64 g
		Carbohydrates	37.97 g
		of which sugars	30.87 g
		Proteins	3.3 g
		Salt	0.13 g

Declaration :

Cacaobutter, coconut 20%, cane sucre, cacao kernel, rice syrup powder, sugar, invert sugar, **Almonds**, sea salt, emulsifier (sunflower lecithin), vanilla extract, vanilla

State 07.06.2022