

Truffles with Bordeaux

Pralines & Chocolates



RECIPE QUANTITY	63	pieces	RECIPE NUMBER	TR30027
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Ganache milk créole 49% with Bordeaux wine

260 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	9.17oz
165 g Bordeaux wine	5.82oz
30 g invert sugar	1.06oz
60 g butter	2.12oz

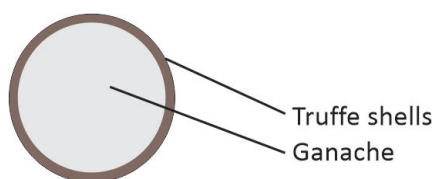
FELCHLIN PRODUCTS

CS58 Maracaibo Créole 49%, Milk
chocolate couverture, Rondo

Please note: Some products are not available
in all markets

Temper the couverture, heat the wine,
invert sugar and butter to 32°C / 89.6°F,
add and homogenise with a hand blender.

Structure



Truffles with Bordeaux

170.1 g truffe shells Creole 49% (63 pc)	6oz
515 g Ganache milk créole 49% with Bordeaux wine	18.17oz
100 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	3.53oz
20 g icing sugar	0.71oz

Finishing

Pipe the ganache into hollow truffles,
leave to stand. Close with couverture. Roll
in icing sugar or chocolate powder.

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Description : Truffles with a Bordeaux wine ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	483
Selling days	14 days	Kilojoule (kJ)	2023
Selling price		Lipids	34.36 g
Selling unit	100 g	saturated fatty acids	21.18 g
		Carbohydrates	30.86 g
		of which sugars	32.09 g
		Proteins	4.06 g
		Salt	0.08 g

Declaration :

Sugar, cacao kernel, red wine 20%, cacaobutter, **butter**, **cream powder**, invert sugar, **skimmed milk powder**, **emulsifier (soy lecithin)**, vanilla

State 03.06.2025

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

Allergen information is compliant with current Swiss legislation