

Tartufi hazelnut light

Pralines & Chocolates



RECIPE QUANTITY	6	silicone moulds of 35 pieces	RECIPE NUMBER	PR10564
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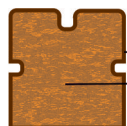
Tartufi Criolait 38% hazelnut

1000 g Rustica Noble Piemontese 35.27oz
60%, Praline Paste Hazelnut

1200 g Maracaibo Criolait 38%, 42.33oz
Milk chocolate couverture,
Rondo

Stir the praline paste and tempered couverture in the mixer bowl for 1 minute on speed 1.

Structure



Cacao & chocolate powder
Tartufi

Tartufi hazelnut light

2200 g Tartufi Criolait 38% hazelnut 77.6oz

150 g Cacao powder 20-22% 5.29oz

75 g chocolate powder 2.65oz

Felchlin Marketing Material

6 piece Silicone mould Tartufi, 35 pieces

Finishing

Fill the Gianduja into tartufi silicone moulds and tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding. Tourner dans la poudre de cacao et de chocolat 2:1.

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

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
HA01	Cacao powder 20-22%
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO00 Silicone mould Tartufi, 35 pieces

Format 300 X 175 X 15 mm / 11.81 X 6.89 X 0.59 inches

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Recipe number : PR10564

Description : Light hazelnut tartufi with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	56 days	Kilocalorie (kcal)	567
Selling days	28 days	Kilojoule (kJ)	2373
Selling price		Lipids	38.19 g
Selling unit	100 g	saturated fatty acids	15.12 g
		Carbohydrates	44.65 g
		of which sugars	40.23 g
		Proteins	8.39 g
		Salt	0.16 g

Declaration :

Sugar, **hazelnuts 25%**, cacaobutter, cacao powder, cacao kernel, **skimmed milk powder, whole milk powder, cream powder, emulsifier (soy lecithin)**, acidity regulator (potassium carbonate), vanilla extract, vanilla

State 12.08.2024

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

Allergen information is compliant with current Swiss legislation