

XocoGusto Fina Noble Piemontese

with Maracaibo or Grenada Grand Cru Couverture



RECIPE QUANTITY	10	Glasses	RECIPE NUMBER	DR10021
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Xocolatl Maracaibo 65%

900 g milk 3.5%	31.75oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	6.35oz

Boil the milk, add the grated couverture and stir in until it is dissolved. Mix with a hand blender for approximately 30 seconds until a foam forms. Serve hot.

Tip for the summer

Chill in the fridge before frothing up and serving cold.

XocoGusto Fina Noble Piemontese

540 g Xocolatl Maracaibo 65%	19.05oz
78 g Truffles Mini, Gianduja, Fina Piemontese	2.75oz

Felchlin Promotionsmaterial

10 piece Glass plate for Xocolatl,
black

Finishing

Fill the Xocogusto glass with the flavoured mini truffle ball, fill the Xocogusto glass with 50 g / 1.76 oz of foamed Xocolatl and serve together on the black Xocolatl glass tray. Pour the Xocolatl over the truffle ball and allow the guest to stir it.

Truffles Mini, Gianduja, Fina Piemontese

94.5 g truffle shells Mini Maracaibo 65% (63 pc)	3.33oz
300 g Gianduja Milk Hazelnut Criolait 38% 5:1	10.58oz
100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.53oz

Fill into truffle balls, leave to set overnight and close with dark couverture.

Makes 1 blister of 63 Mini truffle balls

Gianduja Milk Hazelnut Criolait 38% 5:1

250 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	8.82oz
50 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	1.76oz

Mix Fina Noble Piemontese 60% and tempered couverture very well.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
WR35	Glass plate for Xocolatl, black

Please note: Some products are not available in all markets

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Felchlin Marketing Material



WR35 Glass plate for Xocolatl, black

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Recipe number : DR10021

Description : Warm chocolate and truffle ball for flavouring, with hazelnut flavour

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	206
Selling days	1 day	Kilojoule (kJ)	862
Selling price		Lipids	14.17 g
Selling unit	1 glass	saturated fatty acids	7.37 g
		Carbohydrates	14.42 g
		of which sugars	13.03 g
		Proteins	4.04 g
		Salt	0.08 g

Declaration :

Whole milk, cacao kernel, sugar, hazelnuts 4%, cacaobutter, skimmed milk powder, whole milk powder, cream powder, emulsifier (soy lecithin), vanilla

State 21.10.2024

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

Allergen information is compliant with current Swiss legislation