

# Costa Rica 70% with Whisky

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	169 pieces	<b>RECIPE NUMBER</b>	PR60000
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### Dark Gianduja almond Costa Rica 70% 5:4

100 g Rustica Noble Valencia 60%, Praline Paste Almond	3.53oz
80 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo	2.82oz

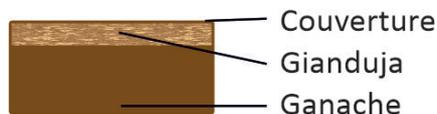
Mix the Rustica Noble Valencia 60% with the tempered couverture.

### Dark Ganache Costa Rica 70% with whisky 40% vol.

250 g heavy cream 35%	8.82oz
150 g Whisky 40%vol.	5.29oz
75 g butter	2.65oz
150 g glucose syrup DE 41-46	5.29oz
100 g liquid sorbitol	3.53oz
550 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo	19.4oz

Heat the heavy cream, butter, glucose and sorbitol to 32°C / 89.6°F, mix with the tempered couverture and homogenise.

### Structure



### Costa Rica 70% with Whisky

<b>180 g Dark Gianduja almond Costa Rica 70% 5:4</b>	<b>6.35oz</b>
<b>1275 g Dark Ganache Costa Rica 70% with whisky 40% vol.</b>	<b>44.97oz</b>
<b>550 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo</b>	<b>19.4oz</b>

### Felchlin Marketing Material

<b>1 piece Quadro plate, 305 x 305 mm</b>
<b>2 piece Quadro frame green, 5 mm</b>
<b>2 piece Quadro frame yellow, 2.5 mm</b>
<b>1 piece Backflon foil, single (re-usable), 365 x 365 mm</b>

### Gianduja

Pour into a 300 x 300 mm / 11.81 x 11.81 inches square frame with a height of 2.5 mm / 0.098 inch, spread level.

### Finishing

Lay a further 12.5 mm / 0.492 inch Quadro frame onto the pre-framed gianduja, pour over the ganache and spread level. Leave to crystallise for 24 hours at 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm 0.89 x 0.89 inch inches. Enrobe with couverture and decorate.

### FELCHLIN PRODUCTS

CO27	Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

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### Felchlin Marketing Material



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#### Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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**Recipe number :** PR60000

**Description :** Whisky praline with the finest almond gianduja enrobed in dark couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	497
Selling days	28 days	Kilojoule (kJ)	2079
Selling price		Lipids	34.81 g
Selling unit	100 g	saturated fatty acids	20.15 g
		Carbohydrates	32.14 g
		of which sugars	23.22 g
		Proteins	5.1 g
		Salt	0.01 g

**Declaration :**

Cacao kernel, raw cane sugar, **cream**, Whisky (cereal based spirit) 7%, glucose syrup (wheat glucose), cacaobutter, humectant (sorbitol), **butter, almonds**, sugar

State 17.06.2025

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

Allergen information is compliant with current Swiss legislation