

# Coffeenosa - Maracaibo 88% piped praline

## Pralines & Chocolates



RECIPE QUANTITY 580 g

RECIPE NUMBER PR10471

### Filling Chocolate dark Maracaibo 88% with Coffeenosa

250 g Coffeenosa, Filling coffee	8.82oz
90 g Maracaibo 88%, Dark chocolate couverture, Rondo	3.17oz

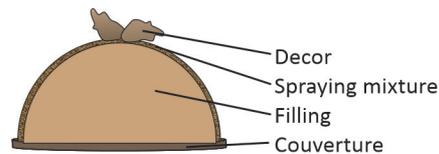
Melt the OSA at 26°C / 78.8°F and add the tempered couverture. Mix slowly during 1 minute with a spatula. Leave to crystallise at 4°C / 39.2°F in the mixing bowl. Mix a few times with the spatula during the cooling process. When the mass is approx. 19°C / 66.2°F, emulsify the mixture with the paddle at 1st speed for a few minutes, then at 2nd speed until the mixture is fluffy and the temperature is approx. 23°C / 73.4°F.

### Spraying mixture

300 g Cacaomass Suhum Organic, Cacao mass, Rondo	10.58oz
175 g Cacaobutter Bio, Cacao butter, Grated	6.17oz

Mix the tempered ingredients together.

### Structure



### Coffeenosa - Maracaibo 88% piped praline

340 g Filling Chocolate dark Maracaibo 88% with Coffeenosa	11.99oz
70 g Spraying mixture	2.47oz
90 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	3.17oz
80 g Xocoflakes Grand Cru Grenada, Coated flakes	2.82oz

### Finishing

Spread the couverture disc using the Ballini template and leave to crystallise. Pipe on the filling, decorate and spray on the spray mixture. Leave to crystallise at 4°C / 39.2°F.

### FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CS06	Cacaomass Suhum Organic, Cacao mass, Rondo
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DF37	Coffeenosa, Filling coffee

Please note: Some products are not available in all markets

# Coffeenosa - Maracaibo 88% piped praline

## Pralines & Chocolates



**Recipe number :** PR10471

**Description :** Praline with intense coffee filling on the finest couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	2 days	Kilocalorie (kcal)	611
Selling days	1 day	Kilojoule (kJ)	2556
Selling price		Lipids	47.08 g
Selling unit	100 g	saturated fatty acids	27.19 g
		Carbohydrates	36.88 g
		of which sugars	33.13 g
		Proteins	6.93 g
		Salt	0.17 g

### **Declaration :**

Sugar, cacao kernel, cacaobutter, **whole milk powder**, palm kernel oil, palm oil, sunflower oil, **skimmed milk powder**, coffee 3% (roasted coffee), **wheat flour**, **cream powder**, coconut fat, **emulsifier (soy lecithin)**, rapeseed oil, **glucose (wheat glucose)**, water, **butterfat**, flavour, edible salt, coating agent (gum arabic), emulsifiers (sunflower lecithin), malt extract, vanilla, paprika, vanilla Madagascar

State 17.12.2024

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

Allergen information is compliant with current Swiss legislation