

Christmas truffles

Pralines & Chocolates



RECIPE QUANTITY 252 pieces

RECIPE NUMBER TR10065

Ganache Milk Criolait 38% with Christmas spice

650 g heavy cream 35%	22.93oz
200 g honey	7.05oz
1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz
200 g butter	7.05oz
5 g Rhoda, Mixed spices	0.18oz
2 g sorbic acid	0.07oz

Bring the cream and Rhoda gingerbread spice to the boil, add the couverture, honey and butter. Fold in the sorbic acid and homogenise well.

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2057 g Ganache Milk Criolait 38% with Christmas spice	72.56oz
680.4 g truffle shells Criolait 38% (252 pc)	24oz
900 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	31.75oz

Finishing

Provide the chocolate truffle shells. Pipe the ganache at 30°C / 86°F into the shells. Seal and dip in couverture, roll on a racket.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
HA03	Rhoda, Mixed spices

Please note: Some products are not available in all markets

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Description : Milk truffles with Christmas spices

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	529
Selling days	28 days	Kilojoule (kJ)	2215
Selling price		Lipids	38.32 g
Selling unit	100 g	saturated fatty acids	23.13 g
		Carbohydrates	39.26 g
		of which sugars	38.54 g
		Proteins	6.05 g
		Salt	0.23 g

Declaration :

Sugar, cocoa butter, **cream**, cacao kernel, **skimmed milk powder**, **whole milk powder**, honey, **butter**, **cream powder**, spices (cinnamon, coriander, anise, clove, nutmeg, pepper), **emulsifier (soy lecithin)**, preserving agent (sorbic acid), vanilla

State 12.09.2023

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

Allergen information is compliant with current Swiss legislation