

# Pavé Criolait

## Pralines & Chocolates



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR10601

### Filling chocolate milk Criolait 38% with Coconut fat

1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz
250 g coconut fat	8.82oz

Warm up the couverture and the coconut fat separately at 30°C / 86°F. Place in the mixing machine fitted with a paddle and cool down to 26°C / 78.8°F.

### Structure



Powder coating  
Filling

### Pavé Criolait

1250 g Filling chocolate milk Criolait 38% with Coconut fat	44.09oz
50 g chocolate powder	1.76oz

### Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm
- 1 piece Quadro frame yellow, 2.5 mm

### Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 12.5 mm / 0.49 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inch. Roll in the chocolate powder.

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

### FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 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 :** PR10601

**Description :** Milk pralines with a creamy fondant

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	632
Selling days	28 days	Kilojoule (kJ)	2647
Selling price		Lipids	49.44 g
Selling unit	100 g	saturated fatty acids	35.42 g
		Carbohydrates	39.38 g
		of which sugars	38.38 g
		Proteins	6.37 g
		Salt	0.23 g

**Declaration :**

Sugar, cocoa butter, coconut fat, cacao kernel, **skimmed milk powder**, **whole milk powder**, **cream powder**, cacao powder, **emulsifier (soy lecithin)**, vanilla extract, vanilla

State 10.06.2024

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

Allergen information is compliant with current Swiss legislation