

# Tartufi raspberry

## Pralines & Chocolates



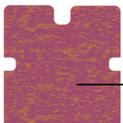
<b>RECIPE QUANTITY</b>	4	silicone moulds of 35 pieces	<b>RECIPE NUMBER</b>	PR10565
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### Tartufi Criolait 38% frambonosa

660 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	23.28oz
340 g Frambonosa, Filling raspberry	11.99oz
520 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	18.34oz
110 g Cacaobutter Bio, Cacao butter, Grated	3.88oz

Stir the praline paste and OSA until smooth and temper to 28°C / 82.4°F. Temper the couverture and cacao butter and add. Stir for 1 minute in the mixer bowl on speed 1.

### Structure



Tartufi

### Finishing

Fill the Gianduja into tartufi silicone moulds and tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding.

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

### FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DC76	Frambonosa, Filling raspberry
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

### Tartufi raspberry

1630 g Tartufi Criolait 38% frambonosa	57.5oz
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### Felchlin Marketing Material

4 piece Silicone mould Tartufi, 35 pieces

# Tartufi raspberry

Pralines & Chocolates

Felchlin Marketing Material



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**VO00 Silicone mould Tartufi, 35 pieces**

Format 300 X 175 X 15 mm / 11.81 X 6.89 X 0.59 inches

# Tartufi raspberry

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**Recipe number :** PR10565

**Description :** Light raspberry and hazelnut tartufi with a creamy fondant

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	56 days	Kilocalorie (kcal)	610
Selling days	28 days	Kilojoule (kJ)	2554
Selling price		Lipids	44.87 g
Selling unit	100 g	saturated fatty acids	19.38 g
		Carbohydrates	44.38 g
		of which sugars	38.52 g
		Proteins	5.74 g
		Salt	0.12 g

**Declaration :**

Sugar, **hazelnuts**, cacaobutter, **whole milk powder**, coconut fat, cacao kernel, **skimmed milk powder**, sunflower oil, maltodextrin, **lactose**, raspberry powder 1%, **cream powder**, shea butter, illipe butter, **emulsifier (soy lecithin)**, beetroot concentrate, flavour, vanilla

State 13.08.2024

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

Allergen information is compliant with current Swiss legislation