

Marshmallow Chocolate Maracaibo 66%

Confectionary



RECIPE QUANTITY 1 Quadro frame of 400 pieces

RECIPE NUMBER KF70010

Chocolate marshmallow Maracaibo Chocolini 66%

250 g granulated sugar	8.82oz
90 g water	3.17oz
90 g invert sugar	3.17oz
155 g Gelatine mix solution	5.47oz
145 g invert sugar	5.11oz
20 g Cacao powder 20-22%	0.71oz
50 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	1.76oz

Boil the sugar, water and the first quantity of invert sugar to 112°C / 233.6°F. Place the gelatine mix in a bowl with the second quantity of invert sugar. Carefully pour the hot sugar syrup over the gelatine/invert sugar mixture, stirring on a medium setting for approx. 6 minutes. When the temperature has reached 35 - 40°C / 95 - 104°F, add the sieved cacao powder and the dissolved couverture.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

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820 g Chocolate marshmallow Maracaibo Chocolini 66%	28.92oz
50 g Cacao powder 20-22%	1.76oz
50 g chocolate powder	1.76oz

Finishing

Spray the base plate with a little separating fat, place the backflon foil on top. Place 3 pieces of 5 mm / 0.197 inch Quadro frames on top and spray thinly with separating fat. Pour the mixture separate into the 15 mm / 0.59 inch high Quadro frame and smooth out. Lightly fat the second backflon foil and place on top. Smooth to frame height with a rolling pin. Chill for at least 12 hours at 16°C / 60.8°F. Cut pieces with a harp and powder directly. (Mixture of cacao powder and chocolate powder 1:1)

FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

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Recipe number : KF70010

Description : Marshmallow with our dark Maracaibo Chocolini 66% couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	7 days	Kilocalorie (kcal)	285
Selling days	4 days	Kilojoule (kJ)	1191
Selling price		Lipids	4.32 g
Selling unit	100 g	saturated fatty acids	2.64 g
		Carbohydrates	34.24 g
		of which sugars	53.76 g
		Proteins	4.56 g
		Salt	0.04 g

Declaration :

Sugar, invert sugar, water, cacao powder, cacao kernel, edible gelatine, cacaobutter, vanilla extract, acidity regulator (potassium carbonate), vanilla

State 15.04.2025

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

Allergen information is compliant with current Swiss legislation