

Xocolino Magic Winter

with Maracaibo Clasificado 65% Couverture



RECIPE QUANTITY	10	glasses	RECIPE NUMBER	DR10032
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Marinated Prunes

600 g water	21.16oz
100 g orange juice	3.53oz
50 g lemon juice fresh	1.76oz
300 g Cognac 40%vol.	10.58oz
160 g granulated sugar	5.64oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz
1 g bay leaf 1 pc.	0.04oz
1 g cloves 1 pc.	0.04oz
16 g cinnamon stick Ceylon (1 pc = 8g)	0.56oz
3 g star anise 3 pcs.	0.11oz
600 g Dried pitted prunes	21.16oz

Bring all ingredients to a boil, except the Prunes. Let simmer for approx. 5 minutes. Pour the syrup over the Prunes. In a jar let the Prunes soak for at least 3 days.

Xocolatl Maracaibo 65%, Magic Winter

450 g milk 3.5%	15.87oz
2 g bourbon vanilla bean (1 pc = 4g)	0.07oz
0.5 g tonka beans	0.02oz
6 g cinnamon stick Ceylon (1 pc = 8g)	0.21oz
1 g cloves	0.04oz
1 g cardamom	0.04oz
2 g coriander seeds	0.07oz
90 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	3.17oz

Bring milk and spices to a boil. Let infuse over night or at least for 4 hours covered by a transparent film in the refrigerator, sieve it. Bring the milk mixture to a boil again. Add Couverture and stir until dissolved. Foam well with a hand blender for approx. 30 seconds.

Xocolino Magic Winter

100 g Marinated Prunes	3.53oz
550 g Xocolatl Maracaibo 65%, Magic Winter	19.4oz
50 g milk 3.5%	1.76oz
7 g Xocoflakes Grand Cru Grenada, Coated flakes	0.25oz
25 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	0.88oz

Felchlin Promotionsmaterial

10 piece Glass plate Xocolatl, black

Finishing

Pour 10 g / 0.35 oz of Marinated plums in each glass. Pour 50 g / 1.76 oz of the Xocolatl hot in each glass. Heat up the milk to 86°C / 187°F using the vapour compression of a coffeemachine, a Foamino milk foam machine or a milk foamer, to create a creamy and firm milk foam. Top each glass with 5 g / 0.18 oz of the cream using a teaspoon. Sprinkle with gold Croquantine nuggets, with couverture enrobed Croquantine waffle flakes.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

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Felchlin Marketing Material



WR35 Glass plate Xocolatl, black

230 x 120 x 25 mm / 9.06 x 4.72 x 0.98 inches

Minimum order quantity 6 pieces

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Recipe number : DR10032

Description : Flavoured warm chocolate with Christmas spices

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	166
Selling days	1 day	Kilojoule (kJ)	696
Selling price		Lipids	9.38 g
Selling unit	1 glass	saturated fatty acids	5.63 g
		Carbohydrates	14.81 g
		of which sugars	13.21 g
		Proteins	3.49 g
		Salt	0.08 g

Declaration :

Whole milk, cacao kernel, sugar, water, dried prunes, cacaobutter, Cognac (brandy), cinnamon, orange juice, **skimmed milk powder**, **whole milk powder**, lemon juice, vanilla, coriander seeds, cloves, cardamom, **cream powder**, **wheat flour**, tonka beans, star anis, coconut fat, rapeseed oil, bay, **emulsifier (soy lecithin)**, **glucose (wheat glucose)**, **butterfat**, flavour, edible salt, coating agent (gum arabic), emulsifiers (sunflower lecithin), malt extract, paprika, vanilla Madagascar

State 04.03.2025

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

Allergen information is compliant with current Swiss legislation