

Suhum, Gianduja and Coffee

Pralines & Chocolates



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10667
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Coffee reduction

75 g granulated sugar	2.65oz
3 g yellow pectin	0.11oz
100 g glucose syrup 44/45	3.53oz
320 g espresso	11.29oz

Mix all the ingredients together and cook on a low heat to 104°C / 219.2°F.

Gianduja dark hazelnut Cru Suhum 70%

275 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	9.7oz
125 g Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo	4.41oz

Combine the praline paste and the tempered couverture together until well mixed.

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500 g Coffee reduction	17.64oz
400 g Gianduja dark hazelnut Cru Suhum 70%	14.11oz
400 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	14.11oz
150 g hazelnuts raw, whole roasted	5.29oz

Felchlin Marketing Material

5 piece Mould Duetto	
25 g Colored cocoa butter brown, Cacao butter with colour	0.88oz
25 g Colored cocoa butter black, Cacao butter with colour	0.88oz

Casting of mould

Spray firstly brown and then black coloured cacao butter into dome shaped Duetto Domeform. Leave at room temperature until set. Mould with tempered couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Finishing

Fill approx. 2 g / 0.07 oz of the coffee reduction into the pre-lined moulds. Leave for approximately 2 hours at room temperature until a thin skin forms on the surface. Carefully pipe over approx. 2 g / 0.07 oz of the hazelnut gianduja on top of the coffee reduction, press in a small roasted hazelnut and pipe over approx. another 2 g / 0.07 oz of the gianduja to

cover the hazelnut.

Leave to crystallise at ideally 15 - 18°C 59 - 64°F for a minimum of 12 hours.

Cover with tempered couverture and refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould.

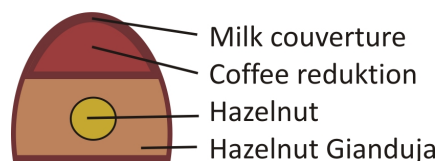
Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CF92	Colored cocoa butter black, Cacao butter with colour
CF93	Colored cocoa butter brown, Cacao butter with colour
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CV17	Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
VO72	Mould Duetto

Please note: Some products are not available in all markets

Structure



Suhum, Gianduja and Coffee

Pralines & Chocolates

Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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Recipe number : PR10667

Description : Hazelnut- Gianduja and Coffee Pralines with organic chocolate

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	456
Selling days	14 days	Kilojoule (kJ)	1909
Selling price		Lipids	32.56 g
Selling unit	100 g	saturated fatty acids	13.19 g
		Carbohydrates	32.87 g
		of which sugars	28.43 g
		Proteins	5.61 g
		Salt	0.05 g

Declaration :

Coffee 21%, **hazelnuts 21%**, sugar, cacaobutter, cacao kernel, glucose syrup (wheat glucose), **whole milk powder**, raw cane sugar, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No.5, sunset yellow FCF, allura red AC FD&C Red No.40, indigotine, brilliant blue FCF FD&C Blue No.1)), gelling agent (pectin), colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF, allura red AC FD&C Red No. 40, indigotine, brilliant blue FCF FD&C Blue No. 1)

State 26.03.2024

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

Allergen information is compliant with current Swiss legislation