

Stone Raspberry

Pralines & Chocolates



RECIPE QUANTITY	10	Stone moulds of 21 pieces	RECIPE NUMBER	PR10252
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Coating Stone raspberry

5 g Colored cocoa butter red, Cacao butter with colour	0.18oz
5 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.18oz
50 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	1.76oz
630 g Grenada 65%, Dark chocolate couverture, Rondo	22.22oz

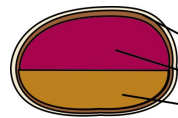
Brush the Stone mould with the red and white coloured cacao butter in a decorative way. Brush with Opus Blanc Sélection 35% couverture. Cast the Stone mould with tempered Grenada 65% couverture. Leave to crystallise. Refrigerate for approx. 10 minutes. Bring back to room temperature.

Rustica Noble Piemontese Gianduja, milk

500 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	17.64oz
250 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	8.82oz

Combine the Rustica Noble Piemontese 60% and the Opus Lait Sélection 38% couverture until well mixed.

Structure



Couverture coating
Frambonosa filling
Hazelnut Milk Gianduja

Stone Raspberry

690 g Coating Stone raspberry	24.34oz
840 g Frambonosa, Filling raspberry	29.63oz
750 g Rustica Noble Piemontese Gianduja, milk	26.46oz

Felchlin Marketing Material

Mould Stone for pralines 3 part mould for 21 pc

Finishing

Whip the Frambonosa at 28 - 30°C / 82.4 - 86°F to obtain a creamy mass. Fill 4 g / 0.14 oz per mould. Pipe 3,5 g / 0.12 oz of the gianduja onto the Frambonosa Filling. Refrigerate for approx. 10 minutes. Bring back to room temperature. Cover the praliné opening with dark couverture. Refrigerate for approx. 20 minutes and remove from mould.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DC76	Frambonosa, Filling raspberry
VO61	Mould Stone for pralines 3 part mould for 21 pc

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Felchlin Marketing Material



VO61 Mould Stone for pralines 3 part mould for 21 pc

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Recipe number : PR10252

Description : Rustic hazelnut gianduja with fruity raspberry filling and dark Grand Cru couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	2427
Selling days	28 days	Kilojoule (kJ)	10154
Selling price		Lipids	42.21 g
Selling unit	100 g	saturated fatty acids	21.24 g
		Carbohydrates	46.17 g
		of wich sugars	38.8 g
		Proteins	4.67 g
		Salt	0.06 g

Declaration :

Sugar, cacao kernel, **hazelnuts 13%**, Cacaobutter, coconut fat, sunflower oil, **whole milk powder**, maltodextrin, **lactose**, raspberry powder 2%, shea butter, illipe butter, **emulsifier (soy lecithin)**, beetroot concentrate, flavour, emulsifier (sunflower lecithin), colour (allura red AC FD&C Red No.40), calcium carbonates, vanilla, modified starch, vegetable fat, Trehalose, vegetable juice, spirulina, citric acid

State 17.05.2022