

# Chocolate Bar Caramelosa

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	60 pieces	<b>RECIPE NUMBER</b>	CS15256
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### Filling Chocolate dark Accra 62% with praline Croquantine

945 g Praline Croquantine, Filling almond with biscuit splinters	33.33oz
105 g Accra 62%, Dark chocolate couverture, Rondo	3.7oz

Melt the Praline Croquantine at 26°C / 78.8°F and add the tempered couverture. Mix slowly during 1 minute with a spatula.

### Dark spraying couverture

100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.53oz
100 g Cacaobutter Bio, Cacao butter, Grated	3.53oz

Melt the dark chocolate couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

### Chocolate Bar Caramelosa

1050 g Filling Chocolate dark Accra 62% with praline Croquantine	37.04oz
200 g Dark spraying couverture	7.05oz
800 g Caramelosa, Filling caramel	28.22oz
200 g Caramellis, Caramel granulate with butter	7.05oz

### Finishing

Place the Praline Croquantine filling in a Quadro frame of 300 x 300 x 10 mm / 11.8 x 11.8 x 0.4 inches with the bottom already covered with a thin layer of tempered dark couverture. Start the crystallisation at 4°C / 39.2°F. Cut pieces of 15 x 90 mm / 0.6 x 3.5 inches with the cutting guillotine at 20°C / 68°F. Mix and soften the Caramelosa in order to obtain an optimal piping texture. Pipe nicely 12 g / 0.4 oz of Caramelosa on the 15 x 90 mm / 0.6 x 3.5 inches rectangle. Decorate with Caramellis. Spray with spraying couverture and decorate.

### Tip

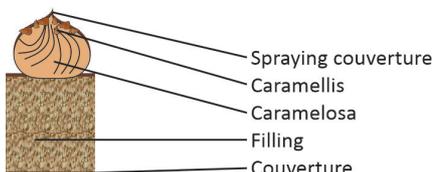
The recipe is workable with the whole Osa range.

### FELCHLIN PRODUCTS

CS73	Accra 62%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
DK28	Caramelosa, Filling caramel
HA50	Caramellis, Caramel granulate with butter

Please note: Some products are not available in all markets

### Structure



# Chocolate Bar Caramelosa

Pralines & Chocolates



**Recipe number :** CS15256

**Description :** Praline Croquantine filling wit Caramelosa Topping

## Sales data :

Shelf life	2 days
Selling days	1 day
Selling price	
Selling unit	1 piece

## Nutritional values per 100 g :

Kilocalorie (kcal)	591
Kilojoule (kJ)	2472
Lipids	41.04 g
saturated fatty acids	20.28 g
Carbohydrates	48.33 g
of which sugars	41.75 g
Proteins	5.62 g
Salt	0.3 g

## Declaration :

Sugar, **almonds**, cacaobutter, coconut fat, sunflower oil, cacao kernel, **wheat flour**, **whole milk powder**, butterfat, **whey powder**, **skimmed milk powder**, shea butter, illipe butter, **butter**, maltodextrine, rapeseed oil, caramel, water, fleur de sel (sea salt), emulsifier (sunflower lecithin), fat-reduced cacao powder, edible salt, natural caramel flavour, **emulsifier (soy lecithin)**, flavour, emulsifier (rapeseed oil lecithin), **barley malt extract**, paprika, vanilla

State 26.11.2024

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

Allergen information is compliant with current Swiss legislation