

Vegan Pavés

Green Tea & Dark



RECIPE QUANTITY	400	pieces	RECIPE NUMBER	PR80005
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Green Tea Pavé

250 g coconut fat	8.82oz
10 g matcha tea	0.35oz
1000 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar	35.27oz

Melt the coconut oil, add the green tea and dissolve in the oil. Strain onto the tempered couverture and mix in well. Cool down to 26°C / 78.8°F.

Green Tea Dusting Powder

15 g matcha tea	0.53oz
150 g dextrose powder	5.29oz
150 g icing sugar	5.29oz

Sieve all together and store in a damp free container. Roll or dust on all sides with the green tea dusting powder. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Dark Chocolate Pavé

950 g Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo	33.51oz
300 g coconut fat	10.58oz

Melt the coconut oil and add to the tempered couverture. Cool down to 26°C / 78.8°F.

Structure



Powder coating
Filling

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1250 g Green Tea Pavé	44.09oz
300 g Green Tea Dusting Powder	10.58oz
1550 g Dark Chocolate Pavé	54.67oz
300 g Cacao powder 20-22%	10.58oz

Felchlin Marketing Material

1 piece Quadro plate, 305 x 305 mm
3 piece Quadro frame green, 5 mm
1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing of Green Tea Pavé

Pour into a 300 x 300 mm / 11.81 x 11.81 inches
10 mm / 0.39 inches high Quadro frame.
Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inches and roll or dust on all sides with the green tea dusting powder.

Finishing of Dark Chocolate Pavé

Pour into a 300 x 300 mm / 11.81 x 11.81 inches
15 mm / 0.59 inches high Quadro frame.
Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inches and roll or dust on all sides with cacao powder.

For more Pavé recipes, see also Nama Pavé.

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

FELCHLIN PRODUCTS

CV17	Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo
DF02	Vegan Choc Blanc 38% Organic, Cacao based product, Bar
HA01	Cacao powder 20-22%
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : PR80005

Description : Cut Vegan praline with Green Tea & Suhum Ambanja 70%

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	606
Selling days	28 days	Kilojoule (kJ)	2538
Selling price		Lipids	47.27 g
Selling unit	100 g	saturated fatty acids	34.02 g
		Carbohydrates	36.84 g
		of which sugars	30.31 g
		Proteins	4.62 g
		Salt	0.07 g

Declaration :

Cacao kernel, raw cane sugar, coconut fat, cacaobutter, cacao powder, rice syrup powder, dextrose, sugar, **almonds**, desiccated coconut, matcha tea green 0.7%, acidity regulator (potassium carbonate), fleur de sel (sea salt), emulsifier (sunflower lecithin), vanilla extract, vanilla

State 25.06.2024

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

Allergen information is compliant with current Swiss legislation