

Cube - coated Costa Rica Coffee Beans

Pralines & Chocolates



RECIPE QUANTITY 7000 g

RECIPE NUMBER

CS15185

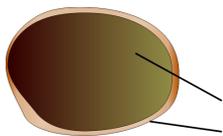
Dragée - Costa Rica Coffee Beans

500 g roasted coffee beans 17.64oz

6000 g Costa Rica 70%-72h,
Chocolat foncé de
couverture, Rondo 211.64oz

Place the coffee beans into a rotating drum. Temper the Costa Rica 70%-72h at 40°C/104°F and add little by little. It is important not to add too much of the couverture at once so that the coffee beans do not stick together. Repeat the process until all the couverture is used.

Structure



Roasted Coffee bean
Brown sugar coating

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6500 g Dragée - Costa Rica Coffee Beans 229.28oz

500 g raw sugar 17.64oz

Finishing

Finally roll in fine brown sugar.

FELCHLIN PRODUCTS

CO27 Costa Rica 70%-72h, Chocolat
foncé de couverture, Rondo

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Description : Roasted Costa Rica coffee beans coated in dark Costa Rica couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	56 days	Kilocalorie (kcal)	544
Selling days	42 days	Kilojoule (kJ)	2274
Selling price		Lipids	37.97 g
Selling unit	100 g	saturated fatty acids	23.37 g
		Carbohydrates	36.56 g
		of which sugars	31.91 g
		Proteins	6.89 g
		Salt	0 g

Declaration :

Cacao kernel, raw cane sugar, cacao kernel, coffee 7%, raw cane sugar

State 09.08.2022