

Chocolate Soul

with Maracaibo Couverture



RECIPE QUANTITY 30 pieces RECIPE NUMBER PG20015

Hazelnut Dacquoise

380 g fresh egg whites	13.4oz
100 g granulated sugar	3.53oz
300 g hazelnuts raw, ground	10.58oz
300 g icing sugar	10.58oz

Slowly whisk the egg white with 1/3 of the sugar, half way add the second 1/3 of sugar. Before the meringue is ready add the last 1/3 of sugar. Mix and sieve the ground hazelnuts and icing sugar together. Delicately fold into the meringue.

Maracaibo crèmeux

350 g heavy cream 35% liquid	12.35oz
90 g past. liquid egg yolk	3.17oz
45 g granulated sugar	1.59oz
170 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	6oz

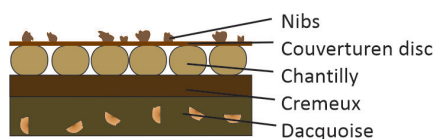
Make a Cream Anglaise with liquid heavy cream, egg yolk and granulated sugar. Add the couverture to the Cream Anglaise and mix well. Place on a tray lined with plastic wrap and refrigerate overnight.

Chocolate Maracaibo Criolait 38% chantilly

700 g heavy cream 35% liquid	24.69oz
320 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	11.29oz

Warm the liquid heavy cream and make a ganache with the couverture. Let it set in the refrigerator for at least 8 hours. Whip up to soft peak and fill the Milk Chocolate Chantilly into a pastry bag.

Structure



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1140 g Hazelnut Dacquoise	40.21oz
655 g Maracaibo crèmeux	23.1oz
510 g Chocolate Maracaibo Criolait 38% chantilly	17.99oz
500 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	17.64oz
100 g hazelnuts, peeled, chopped and toasted	3.53oz
100 g Ghana Nibs Qroqant 2- 3mm, Cacao nibs caramelized	3.53oz

Dacquoise

Spread the mixture onto a Silpat. Sprinkle with chopped hazelnuts and bake in the preheated oven.
Baking temperature: 200°C / 392°F
Baking time: approx. 15 minutes
Leave to cool.

Finishing

Temper the couverture and cover on a plastic folie with a thin layer of couverture. Sprinkle with Cacao nibs. Let set and cut into rectangles of 110 x 20 mm / 4.33 x 0.787 inches. Place the dacquoise in a frame. Spread the Crèmeux on the Hazelnut Dacquoise and freeze. Cut into rectangles of 110 x 20 mm / 4.33 x 0.787 inches. By using a pastry bag, pipe drops of Milk Chocolate Chantilly on the Dacquoise Crèmeux base. Top with the Intenso Chocolate Disk.

FELCHLIN PRODUCTS

CA19	Ghana Nibs Qroqant 2-3mm, Cacao nibs caramelized
CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : PG20015

Description : Hazelnut dacquoise, dark chocolate crêmeux and milk chocolate chantilly

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	419
Selling days	1 day	Kilojoule (kJ)	1753
Selling price		Lipids	29.36 g
Selling unit	1 piece	saturated fatty acids	13 g
		Carbohydrates	29.89 g
		of which sugars	27.81 g
		Proteins	6.66 g
		Salt	0.09 g

Declaration :

Sugar, cream, cacao kernel, hazelnuts, egg white, egg yolk, cacaobutter, skimmed milk powder, whole milk powder, glucose wheat, cream powder, water, emulsifier (soy lecithin), vanilla

State 24.03.2025

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

Allergen information is compliant with current Swiss legislation