

# Hazelnut Raspberry

in Duetto mould



<b>RECIPE QUANTITY</b>	3	Duetto moulds of 21 pieces	<b>RECIPE NUMBER</b>	CS15285
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## Raspberry jelly

150 g raspberry purée	5.29oz
100 g inulin in cold (replaceable by sugar)	3.53oz
3 g pectin NH	0.11oz
133 g granulated sugar	4.69oz
50 g glucose syrup 44/45	1.76oz
1 g tartaric acid 1:1	0.04oz

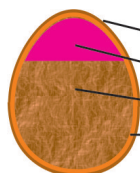
Heat the purée to 80°C / 176°F. Mix the inulin und pectin and incorporate. Cook for 1 minute. Add the sugar and glucose and bring to 102°C / 248°F. At the end, add the tartaric acid and pour onto a tray. Cover with cling film and leave to cool. Smooth for use.

## Gianduja Milk Hazelnut Rustica Intenso Sambirano 38%

310 g Gianduja D Intenso, Gianduja hazelnut, Bar	10.93oz
160 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	5.64oz
30 g Sambirano 40%, Milk chocolate couverture, Rondo	1.06oz

Temper the Gianduja to 28°C / 82.4°F. Stir in the praliné mass. Mix in the tempered couverture and stir in the machine for 1 minute in 1st gear. Fill.

## Structure



Colored cacao butter  
Jelly  
Gianduja  
Couverture

## Hazelnut Raspberry

437 g Raspberry jelly	15.41oz
500 g Gianduja Milk Hazelnut Rustica Intenso Sambirano 38%	17.64oz
540 g Sambirano 40%, Milk chocolate couverture, Rondo	19.05oz

## Felchlin Promotionsmaterial

3 piece Mould Duetto	
11 piece Packaging Duetto	
15 g Colored cocoa butter brown, Cacao butter with colour	0.53oz
10 g Colored cocoa butter black, Cacao butter with colour	0.35oz

## Casting of the mould

Pour in a drop of brown coloured cacao butter and blow to the edge with the piping gun, then pipe a thin layer of white coloured cacao butter at the back. Mould with the couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

## Finishing

Fill 6.5 g / 0.23 oz the jelly per hemisphere. Fill 7 g / 0.25 oz Gianduja per

Duetto Dome mould. Place in the refrigerator for 1 minute, then let it crystallize at 16°C / 60.8°F for at least 3-4 hours. Close with white Couverture. Assemble both Duetto moulds together with a little couverture.

## FELCHLIN PRODUCTS

CF92	Colored cocoa butter black, Cacao butter with colour
CF93	Colored cocoa butter brown, Cacao butter with colour
CP83	Gianduja D Intenso, Gianduja hazelnut, Bar
CU29	Sambirano 40%, Milk chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
VO72	Mould Duetto
WB04	Packaging Duetto

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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### VO72 Mould Duetto

21-piece double mould  
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



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### WB04 Packaging Duetto

Cardboard box with transparent cover.  
Format 90.5 x 60.5 x 14 mm / 3.56 x 2.38 x 0.55 inches

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**Recipe number :** CS15285

**Description :** Fruity creamy gianduja egg with raspberry and hazelnut

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	478
Selling days	28 days	Kilojoule (kJ)	2000
Selling price		Lipids	29.63 g
Selling unit	100 g	saturated fatty acids	13.01 g
		Carbohydrates	43.33 g
		of which sugars	40.37 g
		Proteins	6.04 g
		Salt	0.13 g

## Declaration :

Sugar, **hazelnuts 14%**, cacaobutter, raspberry 10%, cacao kernel, **milk powder**, inulin, **whole milk powder**, glucose syrup (wheat glucose), confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No.5, sunset yellow FCF, allura red AC FD&C Red No.40, indigotine, brilliant blue FCF FD&C Blue No.1)), gelling agent (pectin), **emulsifier (soy lecithin)**, acidifying agent (tartaric acid (L+)), colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF, allura red AC FD&C Red No. 40, indigotine, brilliant blue FCF FD&C Blue No. 1), vanilla

State 26.03.2024

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

Allergen information is compliant with current Swiss legislation