

Salted Pistachios Gianduja

Pralines & Chocolates



RECIPE QUANTITY	1	Quadro frame of 400 pieces	RECIPE NUMBER	PR10914
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Salted pistachios gianduja

325 g pistachios	11.46oz
2 g fleur de sel	0.07oz
350 g Fina Noble Valencia 60%, Praline Paste Almond	12.35oz
135 g Ambra 38%, Milk chocolate couverture, Rondo	4.76oz
70 g Cacaobutter Bio, Cacao butter, Grated	2.47oz
75 g Croquantine, Pastry product, Croquantine	2.65oz

Grind the pistachios with the fleur de sel to a smooth paste. Mix together with the Fina Noble Valencia 60%. Warm the couverture and the Cacaobutter together to 45°C / 113°F. Add to the nut paste together with the Croquantine wafers. Stabilise at 24 - 25°C / 75.2 - 77°F and heat gently to 28°C / 82.4°F.

Salted Pistachios Gianduja

955 g Salted pistachios gianduja	33.69oz
520 g Ambra 38%, Milk chocolate couverture, Rondo	18.34oz

Felchlin Marketing Material

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

Finishing

Pour the gianduja onto a foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 10 mm / 0.39 inch in height and spread level. Leave to crystallise for 24 hours at 15°C / 59°F. Cover thinly with tempered couverture. Cut to 15 x 15 mm / 0.59 x 0.59 inch. Pralines again leave to crystallise for another 2-3 hours. Enrobe with tempered couverture.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS85	Ambra 38%, Milk chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
HA20	Croquantine, Pastry product, Croquantine
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

Structure



Couverture
Gianduja

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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 : PR10914

Description : Salted pistachios gianduja made with our Fina Noble Valencia almond paste. The praline is enrobed with our milk chocolate

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	587
Selling days	28 days	Kilojoule (kJ)	2458
Selling price		Lipids	41.78 g
Selling unit	100 g	saturated fatty acids	16.45 g
		Carbohydrates	38.93 g
		of which sugars	33.99 g
		Proteins	11.09 g
		Salt	0.25 g

Declaration :

Sugar, **pistachios 22%**, cocoa butter, **almonds**, **partially skimmed milk powder**, cacao kernel, **wheat flour**, coconut fat, rape seed oil, fleur de sel (sea salt), water, **emulsifier (soy lecithin)**, **skimmed milk powder**, malt extract powder, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, vanilla, colour (paprika extract)

State 28.10.2024

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

Allergen information is compliant with current Swiss legislation