

Pistachio

Grand Cru



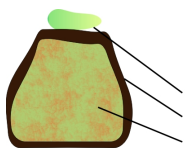
RECIPE QUANTITY	1	Quadro frame of 169 pieces	RECIPE NUMBER	PR10009
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Pistachio marzipan with hazelnut Qroqant and Cointreau 40% vol.

1160 g Luebeck, Marzipan, Raw mass	40.92oz
135 g pistachios finely chopped	4.76oz
210 g hazelnut qroqants	7.41oz
90 g Cointreau 40%vol.	3.17oz

Mix the Luebeck marzipan raw mass with hazelnut qroqants, the finely chopped pistachios, and Cointreau 40%vol.

Structure



Pistachio
Dark Couverture
Marzipan filling & Pistachio

Pistachio

1595 g Pistachio marzipan with hazelnut Qroqant and Cointreau 40% vol.	56.26oz
500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	17.64oz
100 g pistachios	3.53oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro frame yellow, 2.5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Roll out the marzipan to 12.5 mm / 0.492 inch thick and place in a quadro frame of 12.5 mm / 0.492 inch in height. Cover the bottom with a thin layer of tempered couverture and cut into squares of 22.5 x 22.5mm / 0.89 x 0.89 inches. Press a dent with the finger, place on baking paper and let dry overnight. Enrobe with tempered couverture and place a pistachio on top. The salty variation: Boil 2 g / 0.07oz fleur de sel with 10 g / 0.35 oz water, mix with 100 g / 3.53 oz pistachios and let dry in the oven.

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK05	Luebeck, Marzipan, Raw mass
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 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 : PR10009

Description : Praline with pistachios and nut marzipan

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	498
Selling days	28 days	Kilojoule (kJ)	2083
Selling price		Lipids	32.08 g
Selling unit	100 g	saturated fatty acids	7.85 g
		Carbohydrates	36.74 g
		of which sugars	34.2 g
		Proteins	9.73 g
		Salt	0.01 g

Declaration :

Sugar, **almonds**, cacao kernel, **pistachios** 11%, water, invert sugar syrup, Cointreau, **hazelnuts** 3%, cacao butter, glucose syrup, preserving agent (potassium sorbate), **barley malt**, vanilla

State 17.03.2025

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

Allergen information is compliant with current Swiss legislation