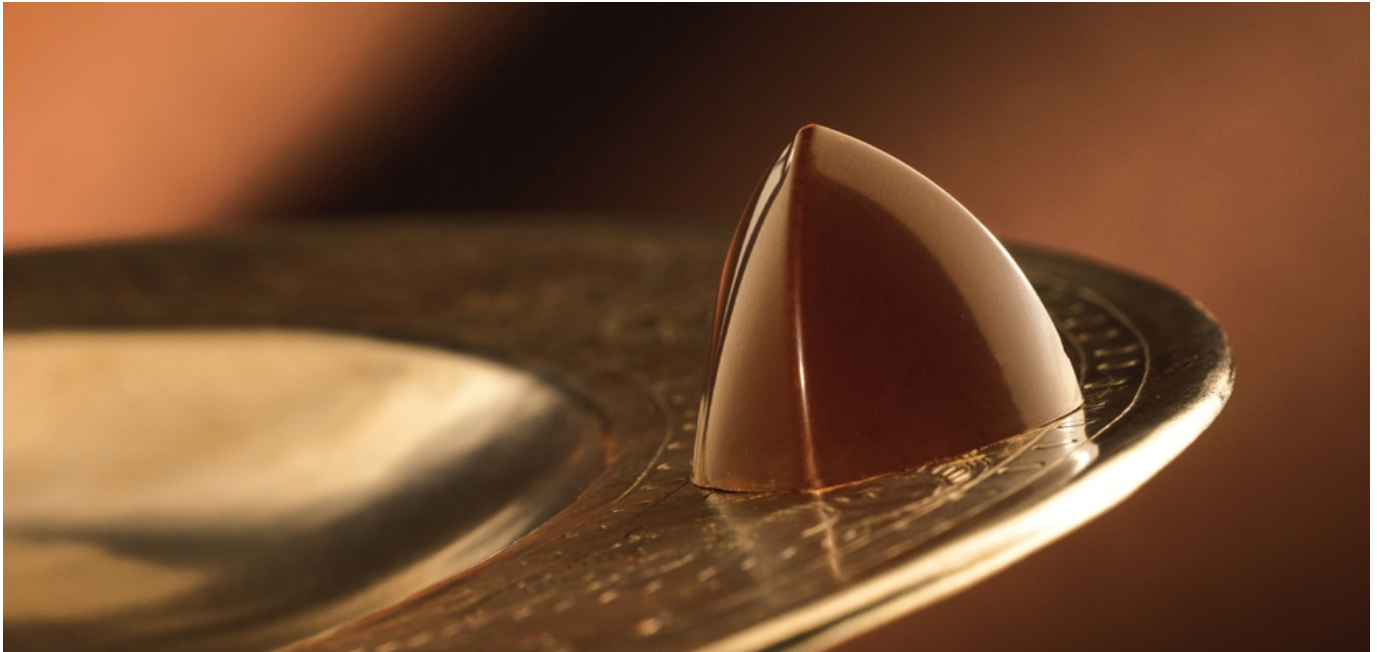


Duna Tartufi Hazelnut

Pralines & Chocolates



RECIPE QUANTITY 10 Duna moulds of 21 pieces

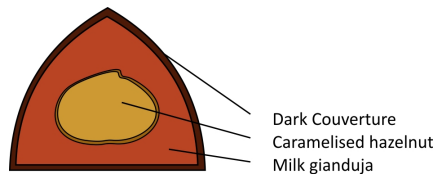
RECIPE NUMBER PR10217

Caramelised Hazelnuts

200 g granulated sugar	7.05oz
50 g water	1.76oz
600 g hazelnuts whole, roasted	21.16oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Combine the sugar and water and bring to the boil. Add the hazelnuts, stir until golden brown and add the cacaobutter. Pour onto a marble table to cool. Immediately separate the hazelnuts into individual pieces.

Structure



Duna Tartufi Hazelnut

840 g Suhum 60% Organic, Dark chocolate couverture, Rondo 29.63oz

445 g Caramelised Hazelnuts 15.7oz
825 g Gianduja milk 29.1oz

Felchlin Promotionsmaterial

piece Mould for 21 pralines "Duna" of 10g each

Casting of mould

Cast the Duna mold once with tempered couverture, place for approx. 30 minutes in the refrigerator.

Finishing

Place 1 caramelised hazelnut and fill 2 g / 0.07 oz of the Gianduja. Place for a short time in the refrigerator and bring again to room temperature. Cover with tempered couverture, place for approx. 30 minutes in the refrigerator and remove from mould.

Gianduja milk

550 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	19.4oz
275 g Suhum 40% Organic, Milk chocolate couverture, Rondo	9.7oz

Combine the Rustica Noble Piemontese 60% hazelnut paste and tempered couverture, stir until a smooth consistency is created.

FELCHLIN PRODUCTS

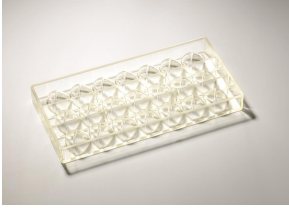
CO02	Suhum 40% Organic, Milk chocolate couverture, Rondo
CO03	Suhum 60% Organic, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
VO41	Mould for 21 pralines "Duna" of 10g each

Please note: Some products are not available in all markets

Duna Tartufi Hazelnut

Pralines & Chocolates

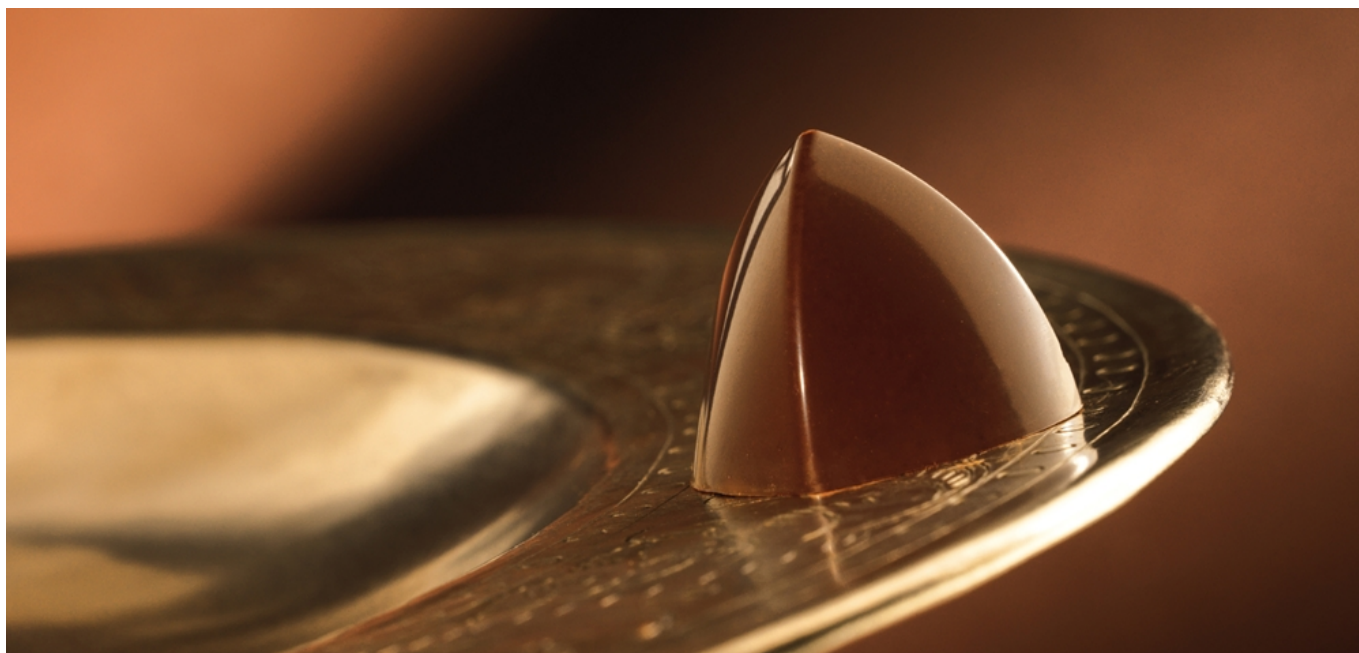
Felchlin Marketing Material



VO41 Mould for 21 pralines "Duna" of 10g each

Duna Tartufi Hazelnut

Pralines & Chocolates



Recipe number : PR10217

Description : Dark Suhum 60% Couverture with caramelised hazelnuts

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	579
Selling days	28 days	Kilojoule (kJ)	2424
Selling price		Lipids	41.92 g
Selling unit	100 g	saturated fatty acids	16.07 g
		Carbohydrates	40.46 g
		of which sugars	36.49 g
		Proteins	6.94 g
		Salt	0.03 g

Declaration :

Hazelnuts 30%, raw cane sugar, cacao kernel, sugar, cocoa butter, **whole milk powder**, water, vanilla

State 18.11.2024

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

Allergen information is compliant with current Swiss legislation