

# Chocolate Panning Marzipan Hazelnut

## Chocolates & Pralines



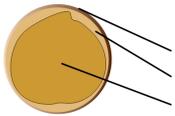
RECIPE QUANTITY 1500 g

RECIPE NUMBER

CS15295

### Structure

coated.



Cacaopowder  
Marzipan coating  
Hazelnut, entire & roasted

### FELCHLIN PRODUCTS

CU30 Sambirano 68%, Dark chocolate  
couverture, Rondo  
HA01 cacao powder 20-22%, cacao  
powder  
KK06 Marzipan Modelling, Marzipan,  
White

### Chocolate Panning Marzipan Hazelnut

**400 g hazelnuts whole, roasted** 14.11oz  
**400 g Marzipan Modelling,  
Marzipan, White** 14.11oz  
**400 g Sambirano 68%, Dark  
chocolate couverture,  
Rondo** 14.11oz  
**300 g cacao powder 20-22%,  
cacao powder** 10.58oz

Please note: Some products are not available  
in all markets

### Finishing

Enrobe each hazelnut with the Modelling marzipan. Make sure they are fully covered. Put the covered nuts on a silikonmat and sprinkle lightly with Icing sugar so they wont stick. Transfer the hazelnuts into the kitchen aid panning machine. Melt the couverture to 40°C-45°C/ 104-113°F and add small amounts at a time into the panning machine. Between each coating allow the chocolate to set. When finish let the coated hazelnuts crystallise for 2 hours at 17°C-18°C/ 62.3-64.4°F. Add the coated nuts back into the panning machine and add small amount of cacao powder. Let it run for 3-4 minutes until nice and even

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**Recipe number :** CS15295

**Description :** Chocolate panned marzipan hazelnuts made with our Sambirano 68% Grand Cru couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	56 days	Kilocalorie (kcal)	522
Selling days	42 days	Kilojoule (kJ)	2185
Selling price		Lipids	36.28 g
Selling unit	100 g	saturated fatty acids	11.33 g
		Carbohydrates	31.8 g
		of which sugars	26.98 g
		Proteins	11.48 g
		Salt	0.02 g

**Declaration :**

**Hazelnuts**, sugar, cacao powder, cacao kernel, **almonds**, cacaobutter, humectant (invertase), glucose syrup, water, acidity regulator (potassium carbonate), vanilla

State 26.10.2022

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

Allergen information is compliant with current Swiss legislation