

Stone Coffee

Pralines & Chocolates



RECIPE QUANTITY 10 Stone moulds of 21 pieces

RECIPE NUMBER PR10250

Coating Stone coffee

5 g Colored cocoa butter black, Cacao butter with colour	0.18oz
5 g Colored cocoa butter brown, Cacao butter with colour	0.18oz
45 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	1.59oz
630 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	22.22oz

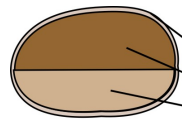
Sprinkle the mould with white and black tempered cacaobutter. Spray with tempered grey and brown cacaobutter. Cast the mould with Opus Blanc Sélection 35% couverture, leave to crystallise. Refrigerate for approx. 10 minutes. Bring back zu room temperature.

White Fina Noble Piemontese Gianduja

1000 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	35.27oz
500 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	17.64oz

Combine the Fina Noble Piemontese 60% hazelnut gianduja base and tempered Opus Blanc Sélection 35% couverture until well mixed.

Structure



Couverture coating
Coffeenosa filling
White Hazelnut Gianduja

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680 g Coating Stone coffee	23.99oz
840 g Coffeenosa, Filling coffee	29.63oz
735 g White Fina Noble Piemontese Gianduja	25.93oz

Felchlin Marketing Material

Mould Stone for pralines 3 part mould for 21 pc

Finishing

Whip the Coffeenosa at 28 - 30°C / 82.4 - 86°F to obtain a creamy mass. Fill 4 g / 0.14 oz per mould. Pipe 3.5 g / 0.12 oz of the gianduja onto the Coffeenosa Filling. Refrigerate for approx. 10 minutes. Bring back to room temperature. Cover the praliné opening with white couverture. Refrigerate for approx. 20 minutes and remove from mould.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF92	Colored cocoa butter black, Cacao butter with colour
CF93	Colored cocoa butter brown, Cacao butter with colour
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
DF37	Coffeenosa, Filling coffee
VO61	Mould Stone for pralines 3 part mould for 21 pc

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Felchlin Marketing Material



VO61 Mould Stone for pralines 3 part mould for 21 pc

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Recipe number : PR10250

Description : Delicate hazelnut gianduja with creamy coffee filling and white hay milk couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	615
Selling days	28 days	Kilojoule (kJ)	2575
Selling price		Lipids	45.87 g
Selling unit	100 g	saturated fatty acids	22.6 g
		Carbohydrates	43.09 g
		of wich sugars	41.21 g
		Proteins	6.35 g
		Salt	0.15 g

Declaration :

Sugar, cacao butter, **whole milk powder**, **hazelnuts 13%**, palm kernel oil, palm oil, sunflower oil, coffee 2% (roasted coffee), **skimmed milk powder**, 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, titanium dioxide)), 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)), **emulsifier (soy lecithin)**, calcium carbonates, emulsifier (sunflower lecithin), modified starch, vegetable fat, Trehalose, vegetable juice, spirulina, citric acid

State 17.05.2022