

Stone Coffee

Pralines & Chocolates



RECIPE QUANTITY	10	Stone moulds of 21 pieces	RECIPE NUMBER	PR10400
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Coating Stone coffee

5 g Colored cocoa butter black, Cacao butter with colour	0.18oz
45 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	1.59oz
630 g Edelweiss 36%, White chocolate couverture, Rondo	22.22oz

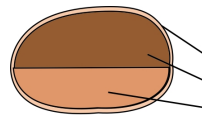
Sprinkle the mould with white and black tempered cacaobutter. Spray with tempered grey and brown cacaobutter. Cast the mould with white couverture, leave to crystallise. Refrigerate for approx. 10 minutes. Bring back to room temperature.

Gianduja, Fina Piemontese 60%, Edelweiss 36%

1000 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	35.27oz
500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz

Combine the Fina Noble Piemontese 60% gianduja hazelnut base and the tempered white Edelweiss 36% couverture until well mixed.

Structure



White Couverture
Coffee filling
White hazelnut gianduja

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680 g Coating Stone coffee	23.99oz
840 g Coffeenosa, Filling coffee	29.63oz
735 g Gianduja, Fina Piemontese 60%, Edelweiss 36%	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
CS84	Edelweiss 36%, White chocolate couverture, 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 for 21 Stone pralines,

3 part mould for 21 pc
Format 275 x 135 x 24 mm
Selling unit: 1 pc

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Recipe number : PR10400

Description : Soft hazelnut gianduja with our creamy coffee filling Coffeenosa. The Shell is made with our Edelweiss 36%

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	610
Selling days	14 days	Kilojoule (kJ)	2553
Selling price		Lipids	44.72 g
Selling unit	100 g	saturated fatty acids	21.49 g
		Carbohydrates	44.19 g
		of wich sugars	42.28 g
		Proteins	6.41 g
		Salt	0.19 g

Declaration :

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

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