

Bar milk with Lemon Crisp

with Maracaibo or Grenada Grand Cru Couverture



RECIPE QUANTITY 10 bars à 80 g / 2.82 oz

RECIPE NUMBER CS15053

Filling milk couverture with Lemon

750 g Maracaibo Criolait 38%, 26.46oz
Milk chocolate couverture,
Rondo

70 g Crisp Citron 2.47oz

Mix the tempered couverture and fruit crisp only very briefly and carefully.

Bar milk with Lemon Crisp

820 g Filling milk couverture with Lemon 28.92oz

Felchlin Promotionsmaterial

*Mould for 1x 80g
chocolate bar*

Finishing

Fill 80 g / 2.82 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.

FELCHLIN PRODUCTS

CS36 Maracaibo Criolait 38%, Milk
chocolate couverture, Rondo
HA17 Crisp Citron
VM55 Mould for 1x 80g chocolate bar

Bar milk with Lemon Crisp

with Maracaibo or Grenada Grand Cru Couverture



Recipe number : CS15053

Description : Grand Cru Maracaibo Milk Couverture with Lemon Crisp

Sales data :		Nutritional values per 100 g :	
Shelf life	84 days	Kilocalorie (kcal)	558
Selling days	56 days	Kilojoule (kJ)	2337
Selling price		Lipids	35.53 g
Selling unit	1 bar à 80 g / 2.82 oz	saturated fatty acids	21.5 g
		Carbohydrates	51.51 g
		of which sugars	50.59 g
		Proteins	7.18 g
		Salt	0.27 g

Declaration :

Sugar, cocoa butter, cacao kernel, **skimmed milk powder, whole milk powder, cream powder**, lemons 1%, fructose, **emulsifier (soy lecithin)**, flavour, acidifying agent (citric acid), vanilla

State 08.08.2022