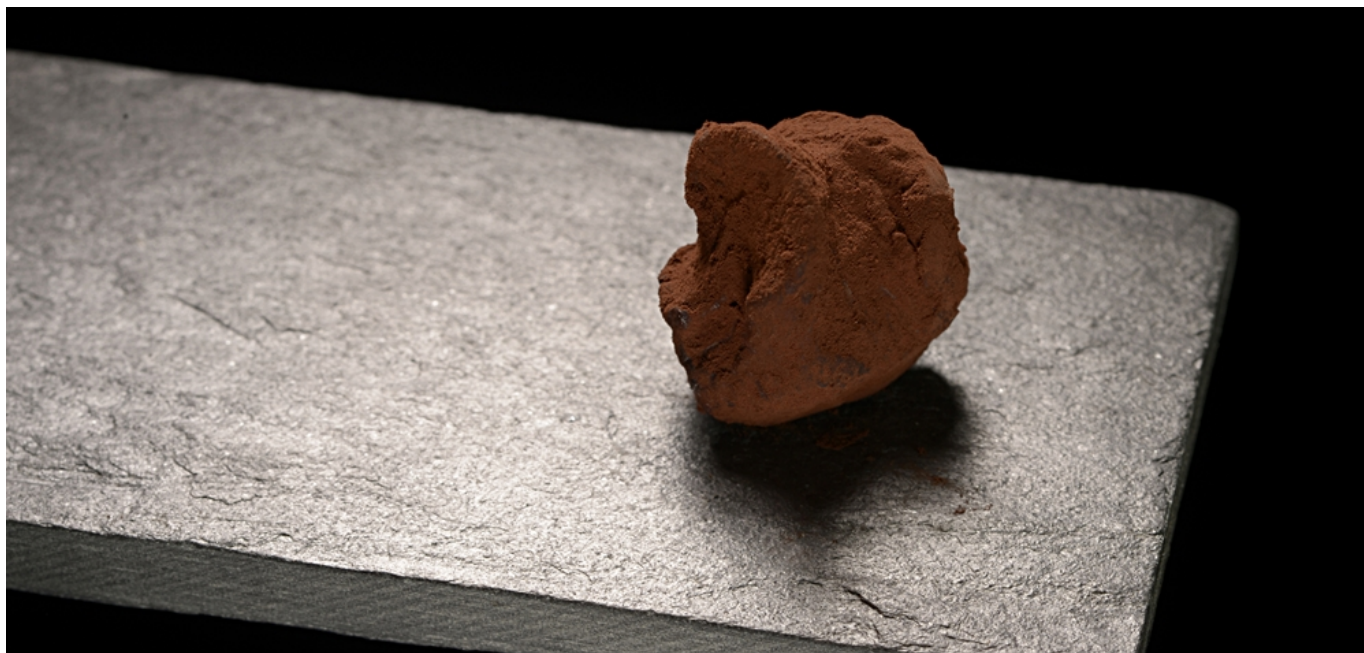


# Tartufi Almond Crunch

## Pralines & Chocolates



RECIPE QUANTITY 1660 g

RECIPE NUMBER PR10517

### Gianduja & Caramelised Almonds

1000 g Gianduja M Intenso, Gianduja almond, Bar	35.27oz
200 g Caramelised Almonds	7.05oz
370 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	13.05oz
90 g Luebeck, Marzipan, Raw mass	3.17oz

Melt the Gianduja M at 28°C / 82.4°F. Fold in the crushed Caramelised Almonds and tempered couverture and the cut cube cut Lübeck marzipan.

### Caramelised Almonds

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

Combine the sugar and water and bring to the boil. Add the almonds, roast until golden brown and add the Cacaobutter. Pour onto a marble table to cool. Immediately separate the almonds from each other to get individual pieces.

### Tartufi Almond Crunch

**1660 g Gianduja & Caramelised Almonds 58.55oz**

### Felchlin Marketing Material

**Silicon frame white, 5 mm  
Quadro frame green, 5 mm**

### Finishing

Pour into a Quadro frame of 300 x 300 x 15 mm / 11.8 x 11.8 x 0.6 inches, let crystallise. Cut pieces of 22.5 x 22.5 mm / 0.9 x 0.9 inches using a guitar and form irregular balls. Roll in cacao and chocolate powder.

### FELCHLIN PRODUCTS

CP74	Gianduja M Intenso, Gianduja almond, Bar
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK05	Luebeck, Marzipan, Raw mass
VO08	Quadro frame green, 5 mm
VO30	Silicon frame white, 5 mm

# Tartufi Almond Crunch

## Pralines & Chocolates

### Felchlin Marketing Material



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#### Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

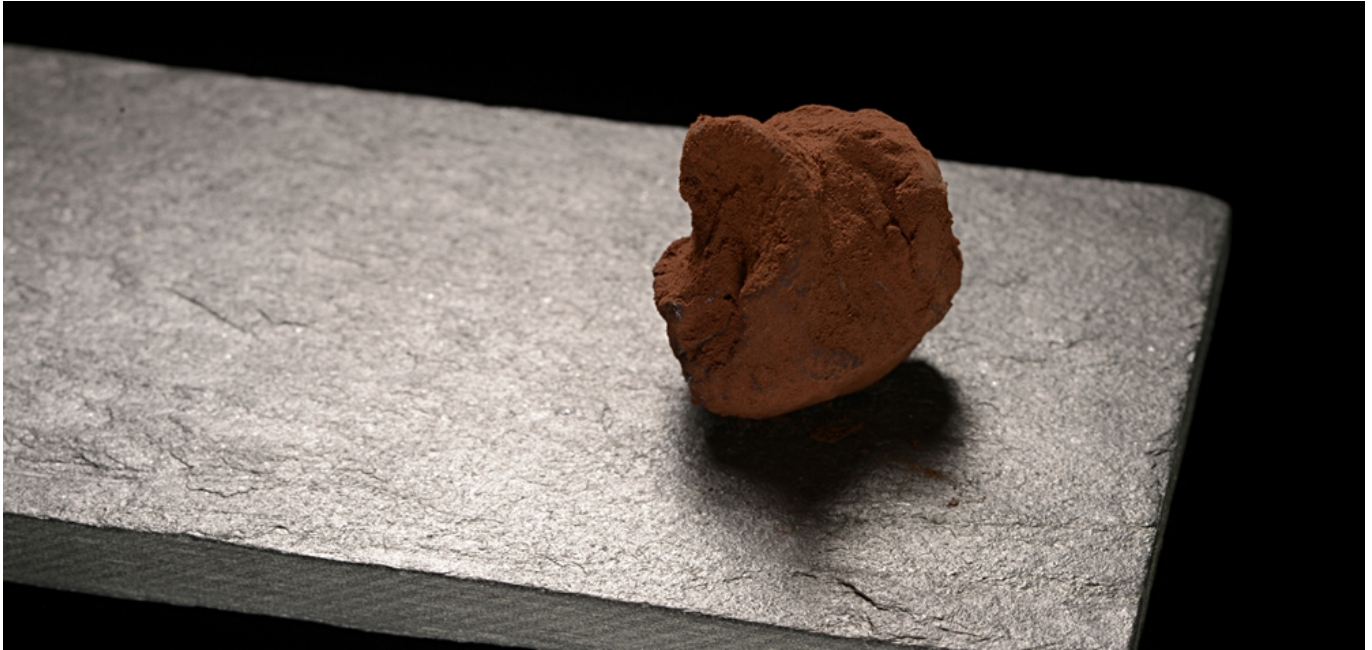
Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

# Tartufi Almond Crunch

Pralines & Chocolates



**Recipe number :** PR10517

**Description :** Crispy almond gianduja with finest Luebeck marzipan

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	569
Selling days	28 days	Kilojoule (kJ)	2381
Selling price		Lipids	41.27 g
Selling unit	100 g	saturated fatty acids	15.62 g
		Carbohydrates	34.1 g
		of which sugars	32.17 g
		Proteins	12.62 g
		Salt	0.12 g

**Declaration :**

**Almonds 33%**, sugar, **whole milk powder**, cacao kernel, cocoa butter, water, invert sugar syrup, **emulsifier (soy lecithin)**, preserving agent (potassium sorbate), vanilla

State 16.08.2022