

Stone Mango

Pralines & Chocolates



RECIPE QUANTITY 10 Stone moulds of 21 pieces

RECIPE NUMBER PR10253

Coating Stone Mango

5 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.18oz
20 g Colored cocoa butter yellow, Cacao butter with colour	0.71oz
5 g Colored cocoa butter red, Cacao butter with colour	0.18oz
5 g candurin bronze	0.18oz
630 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	22.22oz

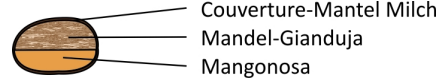
Sprinkle spots of tempered white cacao butter into the Stone mould. Spray with Candurin bronze, then with tempered yellow and red cacao butter. Cast the Stone mould with tempered Opus Lait Sélection 38% couverture, leave to crystallise. Refrigerate for approx. 10 minutes. Bring back to room temperature.

Rustica Noble Valencia 60% Gianduja

500 g Rustica Noble Valencia 60%, Praline Paste Almond	17.64oz
250 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	8.82oz

Combine the Rustica Noble Valencia 60% and the tempered Opus Lait Sélection 38% couverture until well mixed.

Structure



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665 g Coating Stone Mango	23.46oz
840 g Mangonosa, Filling mango passionfruit	29.63oz
750 g Rustica Noble Valencia 60% Gianduja	26.46oz

Felchlin Promotionsmaterial

Mould Stone for pralines 3 part mould for 21 pc

Finishing

Whip the Mangonosa 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 Almond Gianduja onto the Mangonosa Filling. Refrigerate for approx. 10 minutes. Bring back to room temperature.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
DC77	Mangonosa, Filling mango passionfruit
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 : PR10253

Description : Rustic almond gianduja with fruity mango filling and Grand Cru milk couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	2448
Selling days	28 days	Kilojoule (kJ)	10241
Selling price		Lipids	41.73 g
Selling unit	100 g	saturated fatty acids	21.38 g
		Carbohydrates	45.79 g
		of wich sugars	42.61 g
		Proteins	6.75 g
		Salt	0.12 g

Declaration :

Sugar, **almonds 13%**, cacao butter, **whole milk powder**, coconut oil, sunflower oil, cacao kernel, maltodextrin, **lactose**, mango fruit powder 2%, passionfruit powder, illipe butter, shea butter, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF)), colour support (potassium aluminium silicate), dye (iron oxide), emulsifier (soya lecithin), emulsifier (sunflower lecithin), natural flavour, colour (allura red AC FD&C Red No.40), calcium carbonates, modified starch, vegetable fat, Trehalose, vegetable juice, spirulina, citric acid, colore

State 17.05.2022