

# Tartufi mango

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	4	silicone moulds of 35 pieces	<b>RECIPE NUMBER</b>	PR10570
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### Tartufi Edelweiss 36% mangonosa

660 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	23.28oz
340 g Mangonosa, Filling mango passionfruit	11.99oz
520 g Edelweiss 36%, White chocolate couverture, Rondo	18.34oz
110 g Cacaobutter Bio, Cacao butter, Grated	3.88oz

Stir the praline paste and OSA until smooth and temper to 28°C / 82.4°F. Temper the couverture and cacao butter and add. Stir for 1 minute in the mixer bowl on speed 1.

### Structure



Tartufi

### Tartufi mango

1630 g Tartufi Edelweiss 36% mangonosa	57.5oz
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### Felchlin Marketing Material

4 piece Silicone mould Tartufi, 35 pieces

### Finishing

Fill the Gianduja into tartufi silicone moulds and tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DC77	Mangonosa, Filling mango passionfruit
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

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Felchlin Marketing Material



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**VO00 Silicone mould Tartufi, 35 pieces**

Format 300 X 175 X 15 mm / 11.81 X 6.89 X 0.59 inches

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**Recipe number :** PR10570

**Description :** White mango and hazelnut tartufi with a creamy fondant

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	56 days	Kilocalorie (kcal)	615
Selling days	28 days	Kilojoule (kJ)	2574
Selling price		Lipids	45.51 g
Selling unit	100 g	saturated fatty acids	19.72 g
		Carbohydrates	44.57 g
		of which sugars	39.89 g
		Proteins	5.6 g
		Salt	0.12 g

**Declaration :**

Sugar, **hazelnuts**, cacaobutter, **whole milk powder**, coconut oil, sunflower oil, **skimmed milk powder**, maltodextrin, **lactose**, mango fruit powder 1%, passionfruit powder, illipe butter, shea butter, emulsifier (soya lecithin), natural flavour, **emulsifier (soy lecithin)**, vanilla extract, colore

State 28.01.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation