

Xocolatl Iced Chocolate Tropical

with Maracaibo Clasificado 65% Couverture



RECIPE QUANTITY 4 glasses

RECIPE NUMBER

DR10015

Xocolatl Iced Chocolate Maracaibo 65% Tropical

280 g milk 3.5%	9.88oz
80 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	2.82oz
60 g Mango puree without sugar, Boiron	2.12oz
60 g tropical fruit purée	2.12oz
120 g crushed ice	4.23oz

Heat the milk to 60°C / 140°F and the couverture. Add the frozen fruit purées and the crushed ice. Mix well in a Rotor blender until a foam forms (approx. 30 seconds).

Passion Fruit Orange Tuiles

200 g granulated sugar	7.05oz
2 g yellow pectin	0.07oz
155 g butter	5.47oz
75 g glucose syrup DE 41-46	2.65oz
25 g orange juice	0.88oz
30 g passion fruit puree without added sugar, Boiron	1.06oz
100 g almonds peeled, ground	3.53oz
15 g pastry flour type 400	0.53oz
food colouring orange, liquid	

Bring to the boil the sugar, pectin, butter, glucose, orange juice and passion fruit purée. Add the remaining ingredients, mixing constantly. Allow to cool.

Xocolatl Iced Chocolate Tropical

620 g Xocolatl Iced Chocolate Maracaibo 65% Tropical	21.87oz
20 g Passion Fruit Orange Tuiles	0.71oz

Felchlin Marketing Material

4 piece Xocolatl glass double-walled, 180 ml

4 piece Glass plate Xocolatl, black

Tuiles

Spread mixture onto a Silpat baking mat using a tuile template and bake.
Baking temperature: 175°C / 347°F
Baking time: approx. 5 minutes
Shape into desired shape and reserve in airtight container.

Finishing

Fill the iced Xocolatl immediately into a glass. Decorate with a tuile. Serve.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

Felchlin
SWITZERLAND

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Felchlin Marketing Material



WR34 Xocolatl glass double-walled, 180 ml

120 x 90 mm / 4.72 x 3.54 inches
Minimum order quantity 6 pieces



WR35 Glass plate Xocolatl, black

230 x 120 x 25 mm / 9.06 x 4.72 x 0.98 inches
Minimum order quantity 6 pieces

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Recipe number : DR10015

Description : Dark iced chocolate with exotic fruit and mango puree

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	133
Selling days	1 day	Kilojoule (kJ)	555
Selling price		Lipids	8.03 g
Selling unit	1 glass	saturated fatty acids	4.73 g
		Carbohydrates	11.82 g
		of which sugars	10.48 g
		Proteins	2.49 g
		Salt	0.05 g

Declaration :

Whole milk, water, mango, fruits (pineapple, mango, passion fruit, lime) 10%, cacao kernel, sugar, cacaobutter, **butter**, **almonds**, glucose syrup (wheat glucose), passion fruit purée, orange juice, **wheat flour**, gelling agent (pectin), vanilla, food colouring orange, liquid (water, agent de support (propylène glycol), colouring (tartrazine, allura red))

State 04.03.2025

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

Allergen information is compliant with current Swiss legislation