

# Pistachio Marzipan Gianduja

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	169 pieces	<b>RECIPE NUMBER</b>	PR10258
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### Pistachio marzipan with icing sugar

300 g Luebeck, Marzipan, Raw mass	10.58oz
37.5 g pistachios finely crushed	1.32oz
7.5 g icing sugar	0.26oz

Mix the marzipan together with the pistachio nuts and icing sugar.

### Gianduja white almond pistachios with cocoa butter

240 g Edelweiss 36%, White chocolate couverture, Rondo	8.47oz
10 g Cacaobutter Bio, Cacao butter, Grated	0.35oz
370 g Fina Noble Valencia 60%, Praline Paste Almond	13.05oz
50 g pistachios finely crushed	1.76oz

Mix the tempered couverture together with the melted cacaobutter and add to the praline paste. Add the pistachio nuts and combine well.

### Pistachio Marzipan Gianduja

<b>345 g Pistachio marzipan with icing sugar</b>	<b>12.17oz</b>
<b>670 g Gianduja white almond pistachios with cacaobutter</b>	<b>23.63oz</b>
<b>520 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo</b>	<b>18.34oz</b>

### Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm**
- 1 piece Quadro frame green, 5 mm**
- 2 piece Quadro frame yellow, 2.5 mm**
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm**

### Marzipan

Roll out the marzipan to 2.5 mm / 0.098 inch thick and place in a quadro frame of 2.5 mm / 0.098 inch in height.

### Finishing

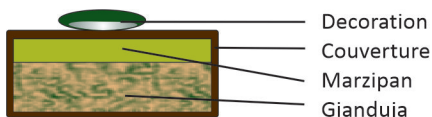
Lay a further 7.5 mm / 0.295 inch Quadro frame onto the pre-framed marzipan, pour over the gianduja and spread level. Leave to crystallise for 24 hours at 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm 0.89 x .0.89 inch. Enrobe with couverture and decorate.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
KK05	Luebeck, Marzipan, Raw mass
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

### Structure



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### 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

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**Recipe number :** PR10258

**Description :** Pistachio praline with the finest almond gianduja enrobe with dark couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	565
Selling days	28 days	Kilojoule (kJ)	2363
Selling price		Lipids	39.81 g
Selling unit	100 g	saturated fatty acids	15.51 g
		Carbohydrates	38.23 g
		of which sugars	36.12 g
		Proteins	9.78 g
		Salt	0.05 g

**Declaration :**

Sugar, **almonds**, cacao kernel, cacaobutter, **pistachios 6%**, **whole milk powder**, water, invert sugar syrup, **skimmed milk powder**, preserving agent (potassium sorbate), **emulsifier (soy lecithin)**, vanilla, vanilla extract

State 10.07.2024

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

Allergen information is compliant with current Swiss legislation