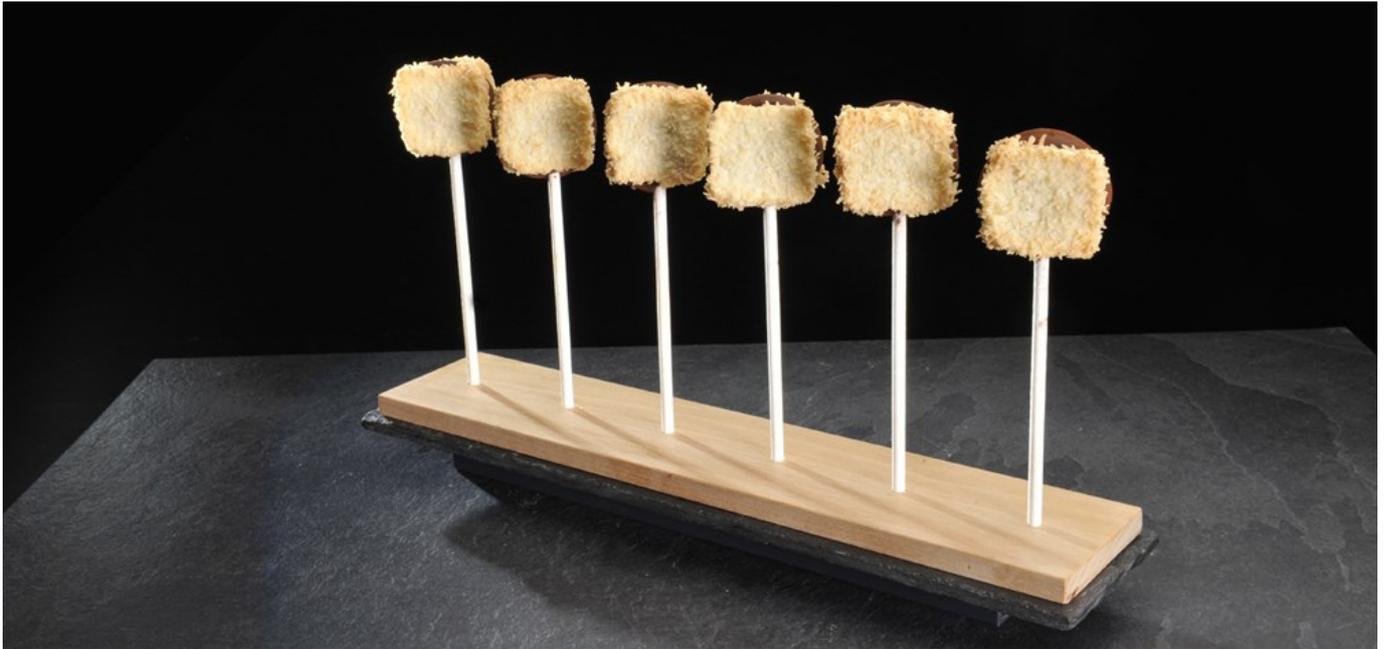


# Coconut Capucines Lolly

with Passion Fruit Arriba 72% Ganache



RECIPE QUANTITY 100 lollies

RECIPE NUMBER KF70007

## Coconut capucines

400 g fresh egg whites	14.11oz
220 g granulated sugar	7.76oz
80 g pastry flour type 400	2.82oz
360 g desiccated coconut	12.7oz
80 g almonds peeled, ground	2.82oz
320 g granulated sugar	11.29oz
200 g desiccated coconut	7.05oz

Whisk egg white and sugar to form peaks, combine the first quantity of desiccated coconut, pastry flour and sugar and fold into the meringue. Spread the mixture using a template and sprinkle with the second quantity of desiccated coconut, bake. Store in a dry place.

Baking temperature: 180°C  
Baking time: approx. 16 minutes

## Passion Fruit Arriba 72% ganache

150 g passion fruit purée 10% sugar	5.29oz
100 g heavy cream 35%	3.53oz
50 g glucose	1.76oz
30 g liquid sorbitol	1.06oz
50 g honey	1.76oz
500 g Arriba 72%-72h, Dark chocolate couverture, Rondo	17.64oz

Boil passion fruit purée, heavy cream, glucose, honey and sorbitol to 31°C/ 87.8°F. Temper Arriba 72%-72h couverture at 32°C/ 89.6°F and delicately homogenise using an immersion blender.

## Finishing

Uniformly pipe with the Passion Fruit ganache dots of 8 g/ 0.3oz onto the Quadro foil and cover with a second Quadro foil. Pile 1 Quadro frame of 5 mm/ 0.2 inches and 1 Quadro foil of 2.5 mm/ 0.1 inch on the foil. Roll over the mass until flat, remove the foil after 2-3 hours. Insert the lolly sticks into the dots. Let crystallise overnight, brush with Cacao powder. Pipe a drop of Arriba couverture on the Passion Fruit Arriba ganache and place between two Coconut capucines.

## Coconut Capucines Lolly

1660 g Coconut capucines	58.55oz
1030 g Passion Fruit Arriba 72% ganache	36.33oz
100 g Arriba 72%-72h, Dark chocolate couverture, Rondo	3.53oz
150 g cacao powder 20-22%, cacao powder	5.29oz

## Felchlin Marketing Material

Quadro foils bundle of 100 foils, 350 x 350 mm  
Quadro plate, 305 x 305 mm  
Quadro frame green, 5 mm  
Quadro frame yellow, 2.5 mm

## FELCHLIN PRODUCTS

CS87	Arriba 72%-72h, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

# Coconut Capucines Lolly

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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

# Coconut Capucines Lolly

with Passion Fruit Arriba 72% Ganache



**Recipe number :** KF70007

**Description :** Coconut capucines with a passion fruit ganache made of Arriba 72% dark couverture.

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	421
Selling days	14 days	Kilojoule (kJ)	1764
Selling price		Lipids	26.56 g
Selling unit	1 lollie	saturated fatty acids	18.45 g
		Carbohydrates	34.84 g
		of which sugars	29.74 g
		Proteins	6.4 g
		Salt	0.08 g

## Declaration :

Sugar, desiccated coconut 19%, cacao kernel, **egg white**, passion fruit purée, cacao powder, **cream**, **wheat flour**, **almonds**, cacaobutter, **glucose syrup (wheat glucose)**, honey, humectant (sorbitol), acidity regulator (potassium carbonate), vanilla

State 02.09.2022

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

Allergen information is compliant with current Swiss legislation