

# Pavé Madagascar

## Pralines & Chocolates



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR10033

### Filling dark chocolate Madagascar 64% with Nussa Ferma

950 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	33.51oz
300 g Nussa Ferma	10.58oz

Warm up the couverture and the coconut fat separately at 30°C / 86°F. Place in the mixing machine fitted with a paddle and cool down to 26°C / 78.8°F.

### Structure



Powder coating  
Filling

### Pavé Madagaskar

1250 g Filling dark chocolate Madagascar 64% with Nussa Ferma	44.09oz
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### Felchlin Marketing Material

25 g Cacao powder 20-22%	0.88oz
25 g chocolate powder	0.88oz
1 piece Quadro plate, 305 x 305 mm	
2 piece Quadro frame green, 5 mm	
1 piece Quadro foils bundle of 100 foils, 350 x 350 mm	
1 piece Quadro frame yellow, 2.5 mm	

### Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 12.5 mm / 0.49 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inch. Roll in the sieved chocolate and cacao powder.

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

### FELCHLIN PRODUCTS

CS88	Madagascar 64%-72h, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
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

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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 :** PR10033

**Description :** Dark chocolates with a creamy fondant

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	651
Selling days	28 days	Kilojoule (kJ)	2727
Selling price		Lipids	55.43 g
Selling unit	100 g	saturated fatty acids	39.04 g
		Carbohydrates	30.06 g
		of which sugars	26.74 g
		Proteins	4.51 g
		Salt	0 g

**Declaration :**

Cacao kernel, sugar, cocoa butter, palm kernel oil, palm oil, cacao powder, **almonds, hazelnut**, vanilla extract, vanilla, acidity regulator (potassium carbonate)

State 11.06.2024

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

Allergen information is compliant with current Swiss legislation