

Dragée - Apricot with Piment Pepper

Pralines & Chocolates



RECIPE QUANTITY 900 g

RECIPE NUMBER CS15281

Coated Apricots & Piment

2900 g dried apricots	102.29oz
10 g pepper Piment d'Espelette	0.35oz
4000 g Grenada 38%, Milk chocolate couverture, Rondo	141.1oz

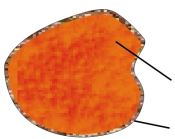
FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
HA20	Croquantine, Pastry product, Croquantine

Place the dried apricot pieces with piment into a rotating drum. Temper the Costa Rica 70%-72h at 40°C/104°F and add little by little. It is important not to add too much of the couverture at once so that the coffee beans do not stick together. Repeat the process until all the couverture is used.

Please note: Some products are not available in all markets

Structure



Dried Apricots & Piment d'Espelette
Sugar & Couverture coating

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450 g Coated Apricots & Piment	15.87oz
450 g Croquantine, Pastry product, Croquantine	15.87oz

Finishing

Finally coat with finely crushed Croquantine before the couverture has completely crystallised.

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Description : Dried apricot pieces coated in Grand Cru milk couverture with a hint of aromatic Piment d'Espelette

Sales data :		Nutritional values per 100 g :	
Shelf life	56 days	Kilocalorie (kcal)	453
Selling days	42 days	Kilojoule (kJ)	1895
Selling price		Lipids	18.69 g
Selling unit	100 g	saturated fatty acids	11.4 g
		Carbohydrates	62.91 g
		of which sugars	39.63 g
		Proteins	6.41 g
		Salt	0.33 g

Declaration :

Sugar, **wheat flour**, dried apricots 21%, cacaobutter, coconut fat, **skimmed milk powder**, cacao kernel, **whole milk powder**, rape seed oil, **cream powder**, water, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), pepper 0.1%, **barley malt extract dried**, **colouring**, colour (paprika extract), **emulsifier (soy lecithin)**, vanilla

State 17.10.2022

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

Allergen information is compliant with current Swiss legislation