

Chocolate Chip Cookie Caramel

with Grand Cru Maracaibo Chocolini 66%



RECIPE QUANTITY	15	pieces	RECIPE NUMBER	KF60023
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Cookie dough Chocolate Chip

170 g butter	6oz
115 g Muscovado sugar light	4.06oz
115 g granulated sugar	4.06oz
4 g fleur de sel	0.14oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
70 g fresh eggs	2.47oz
260 g pastry flour type 400 or type 420	9.17oz
12 g baking powder	0.42oz
250 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	8.82oz

Whip the butter, sugars, fleur de sel and scraped vanilla until creamy. Slowly add the eggs, sieve the flour and baking powder together and mix in with the Chocolinis.

Bionda Chocolate 36% Fudge Caramel

900 g Caramel brûlé fleur de sel	31.75oz
450 g Bionda 36%, White chocolate couverture caramel, Rondo	15.87oz

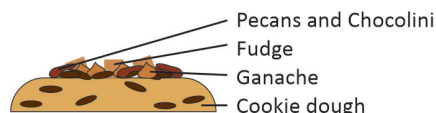
Boil the caramel to 118°C / 244.4°F while stirring constantly, melt the couverture slightly and stir into the caramel.

Ganache Criolait 38% and Maracaibo 65% with caramel

545 g Caramel brûlé fleur de sel	19.22oz
38 g water	1.34oz
50 g butter	1.76oz
2 g fleur de sel	0.07oz
245 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	8.64oz
90 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.17oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz

Heat the caramel, water, butter and fleur de sel to 50°C / 122°F. Melt the couverture slightly and stir into the caramel to obtain a smooth emulsion. Add the tempered cacao butter at 35°C / 95°F and mix using a hand blender to obtain a homogeneous ganache.

Structure



Chocolate Chip Cookie Caramel
1050 g Cookie dough Chocolate
Chip

37.04oz

225 g Bionda Chocolate 36%
Fudge Caramel 7.94oz

150 g Ganache Criolait 38% and
Maracaibo 65% with
caramel 5.29oz

75 g Maracaibo Chocolini 66%,
Dark chocolate couverture,
Rondo 0.18g 2.65oz

150 g pecans 5.29oz

Felchlin Marketing Material

15 piece Packaging Cookie brown,
40g/m², 120 x 75 x 24mm
/ 4.7 x 2.95 x 0.94 inches

1 piece Silform Ø 102 mm / 4.02
inches, 600 x 400 x 20 mm
/

2 piece Silicon frame white, 5 mm

1 piece Backflon foil, single (re-
usable), 365 x 365 mm

1 piece Quadro plate, 305 x 305
mm

Cookie dough

Chill the dough. Roll the dough out to 10 mm / 0.934 inch, cut out 9 cm / 3.54 inch Ø (weight approx. 70 g / 2.47 oz), place in Silform mould and bake.

Baking temperature: 160°C / 320°F
convection oven

Baking time: approx. 12 - 14 minutes

Fudge

Pour the hot mixture onto bakingflon foil in a 300 x 300 x 10 mm / 11.81 x 11.81 x 0.394 inches silicone frame. Leave to cool and cut into 10 x 10 mm / 0.394 x 0.394 inch cubes.

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Finishing

After baking, sprinkle the cookies with Chocolinis while still warm. Using a plain tube pipe the ganache and decorate with fudge cubes and roasted pecan nuts.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
VO80	Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /
WG64	Packaging Cookie brown, 40g/m2, 120 x 75 x 24mm / 4.7 x 2.95 x 0.94 inches
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



WG64 Packaging Cookie brown

100 pieces, 40g/m², 120 x 75 x 24mm / 4.7 x 2.95 x 0.94 inches



VO80 Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm / 23.26 x 15.75 x 0.79 inches



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 : KF60023

Description : Crispy, soft Grand Cru chocolate cookie with caramel ganache decorated with pecan nuts, fudge and Chocolinis 66%

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	489
Selling days	5 days	Kilojoule (kJ)	2044
Selling price		Lipids	30.32 g
Selling unit	1 piece	saturated fatty acids	14.68 g
		Carbohydrates	46.82 g
		of which sugars	32.9 g
		Proteins	5.3 g
		Salt	0.7 g

Declaration :

Sugar, **wheat flour**, cacao kernel, **butter**, **pecans**, raw cane sugar, **eggs**, **cream**, cacaobutter, **wheat glucose syrup (wheat glucose)**, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), **whole milk powder**, water, **skimmed milk powder**, fleur de sel (sea salt), vanilla, butterfat, **whely powder**, maltodextrin, **cream powder**, emulsifier (**soya lecithin**), caramel

State 26.02.2025

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

Allergen information is compliant with current Swiss legislation