

# Pistachio Marzipan with Kirsch

## Pralines & Chocolates



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR10503

### Pistachio Marzipan with Kirsch

450 g Luebeck, Marzipan, Raw mass	15.87oz
60 g Pistacia Vera, Pistachio paste	2.12oz
30 g kirsch 40%vol.	1.06oz

Carefully mix together all the ingredients until well combined.

### White Gianduja with Pistachio

180 g Edelweiss 36%, White chocolate couverture, Rondo	6.35oz
370 g Fina Noble Valencia 60%, Praline Paste Almond	13.05oz
50 g pistachios chopped	1.76oz

Mix together the tempered white couverture with the Fina Noble 60%. Add the finely chopped pistachio nuts to the gianduja and mix in well.

### Structure



### Felchlin Marketing Material

- piece Quadro frame green, 5 mm*
- piece Quadro plate, 305 x 305 mm*
- piece Quadro foils bundle of 100 foils, 350 x 350 mm*

### Finishing

Roll out the marzipan to 3 mm / 0.12 inch thick and place in a quadro frame of 10 mm / 0.39 inch in height. Pour the gianduja over the marzipan and spread level. Leave to crystallise overnight at 16°C / 60.8°F cover with tempered couverture cut and at 22.5 x 22.5 mm / 0.89 x 0.89 inches with the guitar cutter. Enrobe with tempered couverture and decorate.

### FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
DF18	Pistacia Vera, Pistachio paste
KK05	Luebeck, Marzipan, Raw mass
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

### Pistachio Marzipan with Kirsch

<b>540 g Pistachio Marzipan with Kirsch</b>	<b>19.05oz</b>
<b>600 g White Gianduja with Pistachio</b>	<b>21.16oz</b>
<b>600 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo</b>	<b>21.16oz</b>

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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 :** PR10503

**Description :** Cut praline with pistachio-kirsch marzipan and almond gianduja coated in fine maracaibo 65%

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	551
Selling days	28 days	Kilojoule (kJ)	2307
Selling price		Lipids	38.37 g
Selling unit	100 g	saturated fatty acids	14.03 g
		Carbohydrates	36.83 g
		of which sugars	34.87 g
		Proteins	9.79 g
		Salt	0.03 g

**Declaration :**

Sugar, **almonds 26%**, cacao kernel, cocoa butter, **pistachio 6%**, water, invert sugar syrup, **whole milk powder**, kirsch (cherry brandy) 2%, **skimmed milk powder**, preserving agent (potassium sorbate), flavour, **emulsifier (soy lecithin)**, vanilla, vanilla extract

State 27.01.2025

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

Allergen information is compliant with current Swiss legislation