

Pavé Costa Rica

Pralines & Chocolates



RECIPE QUANTITY 169 pieces

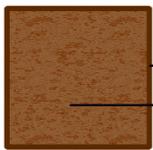
RECIPE NUMBER PR10502

Filling dark chocolate Costa Rica 70% with Nussa Ferma

650 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo	22.93oz
300 g Costa Rica 40%-36h, Milk chocolate couverture, Rondo	10.58oz
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 Costa Rica

1250 g Filling dark chocolate Costa Rica 70% with Nussa Ferma	44.09oz
25 g Cacao powder 20-22%	0.88oz
25 g chocolate powder	0.88oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro frame yellow, 2.5 mm

1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 12.5 mm / 0.5 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 / 0.9 x 0.9 inch. Roll in the sieved chocolate and cacao powder.

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

FELCHLIN PRODUCTS

CO27	Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo
CO28	Costa Rica 40%-36h, Milk 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

Pavé Costa Rica

Pralines & Chocolates

Felchlin Marketing Material



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

Pavé Costa Rica

Pralines & Chocolates



Recipe number : PR10502

Description : Costa Rica Praliné with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	645
Selling days	28 days	Kilojoule (kJ)	2699
Selling price		Lipids	54.49 g
Selling unit	100 g	saturated fatty acids	38.41 g
		Carbohydrates	29.4 g
		of which sugars	26.23 g
		Proteins	5.74 g
		Salt	0.07 g

Declaration :

Cacao kernel, raw cane sugar, cacao kernel, palm kernel oil, palm oil, **whole milk powder**, cacao powder, **skimmed milk powder**, sugar, **almonds**, **hazelnut**, vanilla extract, acidity regulator (potassium carbonate), vanilla

State 10.06.2024

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

Allergen information is compliant with current Swiss legislation