

# Duetto crunchy dark Gianduja Intenso

## Pralines & Chocolates



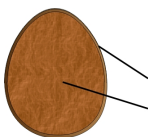
<b>RECIPE QUANTITY</b>	3	Duetto moulds of 21 pieces	<b>RECIPE NUMBER</b>	CS15293
------------------------	---	----------------------------	----------------------	---------

### Crunchy Hazelnut gianduja

800 g Gianduja D Intenso, Gianduja hazelnut, Bar	28.22oz
400 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	14.11oz
75 g Croquantine, Pastry product, Croquantine	2.65oz
30 g Sao Palme 60%, Dark chocolate couverture, Rondo	1.06oz

Melt the Gianduja D Intenso at 28°C/  
82.4°F with the Fina Noble Piemontese.  
Add the tempered Sao Palme 60%  
couverture and the Croquantine. Mix in  
the machine with the paddle at first speed  
(1 minute per kg mass).

### Structure



Dark Couverture  
Gianduja Intenso Hazelnut &  
Croquantine

### Finishing

Cast the mould once with dark couverture  
and leave to crystallise in the refrigerator.  
Pipe the gianduja into the moulds and  
leave to crystallise in the refrigerator. Pipe  
1 small Gianduja drop onto the surface  
and assemble the two parts. Leave to  
crystallise again in the refrigerator and  
remove from mould.

### FELCHLIN PRODUCTS

CP83	Gianduja D Intenso, Gianduja hazelnut, Bar
CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA20	Croquantine, Pastry product, Croquantine
VO72	Casting mould Duetto

Please note: Some products are not available  
in all markets

### Duetto crunchy dark Gianduja Intenso

1315 g Crunchy Hazelnut gianduja	46.39oz
500 g Sao Palme 60%, Dark chocolate couverture, Rondo	17.64oz

### Felchlin Marketing Material

Casting mould Duetto

# Duetto crunchy dark Gianduja Intenso

Pralines & Chocolates

## Felchlin Marketing Material



---

### VO72 Duetto mould

21-piece polycarbonate double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

# Duetto crunchy dark Gianduja Intenso

Pralines & Chocolates



**Recipe number :** CS15293

**Description :** Crunchy hazelnut praline enrobed with our Sao Palme 60% dark chocolate and made with our Gianduja D Intenso Hazelnut paste and Fina Noble Piemontese 60% hazelnut gianduja

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	579
Selling days	28 days	Kilojoule (kJ)	2423
Selling price		Lipids	40.66 g
Selling unit	100 g	saturated fatty acids	14.36 g
		Carbohydrates	40.83 g
		of which sugars	34.38 g
		Proteins	8.88 g
		Salt	0.11 g

**Declaration :**

**Hazelnuts 30%**, sugar, cacao kernel, **whole milk powder**, cacaobutter, **wheat flour**, coconut fat, **emulsifier (soy lecithin)**, rape seed oil, water, **skimmed milk powder**, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, vanilla, colour (paprika extract)

State 21.09.2022

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

Allergen information is compliant with current Swiss legislation