

Pavés Sao Palme 43%

Pralines & Chocolates



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR10513

Filling chocolate milk Sao Palme 43% with hazelnut gianduja

120 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	4.23oz
280 g coconut fat	9.88oz
850 g Sao Palme 43%, Milk chocolate couverture, Rondo	29.98oz

Warm up the gianduja to 28°C / 82.4°F.
Melt the coconut fat and let it cool down to 30°C / 86°F. Temper the couverture and mix with the gianduja and coconut fat. Place in the mixing machine fitted with a paddle and cool down to 26°C / 78.8°F.

Felchlin Marketing Material

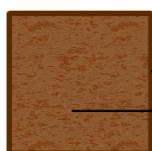
- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro frame yellow, 2.5 mm

Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.811 x 11.811 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.

Structure



— Powder coating
— Filling

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1250 g Filling chocolate milk Sao Palme 43% with hazelnut gianduja	44.09oz
25 g Cacao powder 20-22%	0.88oz
25 g chocolate powder	0.88oz

FELCHLIN PRODUCTS

CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
HA01	Cacao powder 20-22%
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm

Please note: Some products are not available in all markets

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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 : PR10513

Description : Hazelnut-Sao Palme 43% Praliné with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	647
Selling days	28 days	Kilojoule (kJ)	2707
Selling price		Lipids	53.25 g
Selling unit	100 g	saturated fatty acids	37.2 g
		Carbohydrates	33.54 g
		of which sugars	31.93 g
		Proteins	6.73 g
		Salt	0.15 g

Declaration :

Sugar, coconut fat, cocoa butter, **whole milk powder**, cacao kernel, **hazelnuts**, cacao powder, emulsifier (sunflower lecithin), vanilla extract, acidity regulator (potassium carbonate), vanilla

State 02.09.2024

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

Allergen information is compliant with current Swiss legislation