

# Pistachio Marzipan Bars

## Chocolates & Pralines



RECIPE QUANTITY 35 bars of 30 g

RECIPE NUMBER CS15315

### Marzipan with Orange peel and nuts

650 g Luebeck, Marzipan, Raw mass	22.93oz
50 g Pistacia Vera, Pistachio paste	1.76oz
20 g icing sugar	0.71oz
20 g invert sugar	0.71oz
25 g butter softened	0.88oz
10 g kirsch 40%vol. until 20g	0.35oz
100 g candied orange peel 6x6mm chopped	3.53oz
90 g pistachios whole	3.17oz
80 g almonds peeled, whole whole, lightly roasted	2.82oz

Mix the Luebeck marzipan with the Pistacia Vera, invert sugar, icing sugar, softened butter and kirsch until a soft and a homogeneous paste. Carefully add the chopped orange peel, whole pistachio nuts and the lightly roasted whole almonds.

### Tip

The kirsch amount can be increased up to 20g. You may replace the kirsch by the same amount of sorbitol.

### Candying syrup 72-73 Brix

825 g water	29.1oz
2025 g granulated sugar	71.43oz

Bring the water and sugar to the boil and cook for 1-2 minutes so that all the sugar crystals are dissolved. Cover the pot with cling film and leave to cool to room temperature.

### Pistachio Marzipan Bars

1045 g Marzipan with Orange peel and nuts	36.86oz
2850 g Candying syrup 72-73 Brix	100.53oz
200 g Cacaobutter Bio, Cacao butter, Grated	7.05oz
300 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	10.58oz

### Finishing

Roll the marzipan mixture out to 22 mm / 0.87 inches and leave to dry for at least 3-4 hours. Cut at 8 cm / 3.15 inches length and approx. 15 - 20 mm / 0.6 - 0.8 inches height.

There are 2 options to finish the bars:

1. Brush the cut surface of the pistachio marzipan with warm cacao butter and leave to dry. Dip the sides to the edges of the surfaces in Felchlin milk couverture.

2. Place the bars in the candying container and pour over the cold Candying syrup. Lay a wire grill tray on top and silicon papers with holes cut in and leave overnight. Remove from the Candying syrup and place on a wire grill tray to drain and crystallise out. Leave plain or dip the sides in Felchlin milk or dark couverture as above.

### FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DF18	Pistacia Vera, Pistachio paste
KK05	Luebeck, Marzipan, Raw mass

Please note: Some products are not available in all markets

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**Recipe number :** CS15315

**Description :** Bars with pistachios, marzipan and nuts enrobed with Maracaibo Criolait 38% milk couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	379
Selling days	14 days	Kilojoule (kJ)	1586
Selling price		Lipids	14.43 g
Selling unit	1 bar of 30 g	saturated fatty acids	5.38 g
		Carbohydrates	57.85 g
		of which sugars	57.23 g
		Proteins	3.23 g
		Salt	0.03 g

**Declaration :**

Sugar, water, **almonds 10%**, cacaobutter, **pistachio 3%**, invert sugar syrup, cacao kernel, **skimmed milk powder**, **whole milk powder**, **wheat glucose syrup**, **butter**, orange peel 1%, invert sugar, kirsch (cherry brandy), **cream powder**, preserving agent (potassium sorbate), **emulsifier (soy lecithin)**, flavour, vanilla

State 08.11.2022

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

Allergen information is compliant with current Swiss legislation