

Amaretti Maracaibo 65% ganache



RECIPE QUANTITY	200 pieces	RECIPE NUMBER	KF50030
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Amaretti Mixture with California

610 g California 1:1, Bakeable filling almond	21.52oz
250 g icing sugar	8.82oz
2 g bitter almond natural flavour	0.07oz
140 g past. liquid egg white	4.94oz

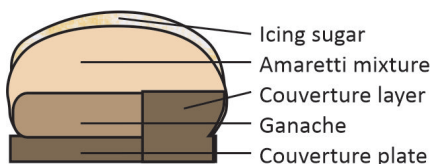
Combine all ingredients and mix until a smooth mass, warm to 45°C / 113°F.

Dark Maracaibo 65% ganache with sorbic acid

900 g heavy cream 35%	31.75oz
75 g butter	2.65oz
100 g invert sugar	3.53oz
1100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo tempered	38.8oz
2 g sorbic acid	0.07oz

Bring to a boil the heavy cream, the butter and the invert sugar. Cool down to 32°C / 89.6°F. Mix the tempered couverture with the sorbic acid, stir until well combined and homogenise.

Structure



Amaretti Maracaibo 65% ganache

1000 g Amaretti Mixture with California	35.27oz
1000 g Dark Maracaibo 65% ganache with sorbic acid	35.27oz
800 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	28.22oz
100 g icing sugar	3.53oz

Felchlin Marketing Material

4 piece Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Amaretti

Pipe drops of approx. 18 mm / 0.7 inches onto silpat mats. Sprinkle with icing sugar and leave to dry overnight or dry in the oven at 50°C / 122°F for 90 minutes. Press in with the fingers and bake.

Baking temperature: 210°C / 410°F

Baking time: approx. 8 minutes

Finishing

Place the Ballini stencils onto a plastic sheet and spread on a thin layer of couverture. Remove the stencils. Pipe 5 g / 0.18 oz of the filling for each amaretti building a half-sphere. Place on the amaretti and let set. Dip into tempered couverture up to the edge of the amaretti.

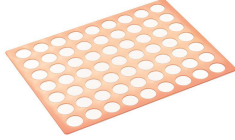
FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
KK43	California 1:1, Bakeable filling almond
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VM12 Rubber stencil

for 63 truffles bases, Ø 28 mm / 1.1 inches

Amaretti Maracaibo 65% ganache



Recipe number : KF50030

Description : Amaretto confectionery with Maracaibo Clasificado 65% ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	478
Selling days	28 days	Kilojoule (kJ)	2001
Selling price		Lipids	30.77 g
Selling unit	100 g	saturated fatty acids	15.71 g
		Carbohydrates	40.21 g
		of which sugars	39.43 g
		Proteins	5.78 g
		Salt	0.05 g

Declaration :

Sugar, cacao kernel, **cream**, **almonds**, cacao butter, **egg white**, invert sugar, **butter**, water, bitter almond natural flavour, preserving agent (sorbic acid), edible salt, preserving agents (sorbic acid, potassium sorbate), vanilla

State 07.01.2025

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

Allergen information is compliant with current Swiss legislation