

Pavé Lemon

Pralines & Chocolates



RECIPE QUANTITY 400 pieces

RECIPE NUMBER PR10230

Milk chocolate filling Criolait 38% with praline paste almond avec lemon

425 g Fina Noble Valencia 60%, Praline Paste Almond	14.99oz
235 g olive oil	8.29oz
35 g Cacaobutter Bio, Cacao butter, Grated	1.23oz
0.5 g fleur de sel	0.02oz
1 g Lemon oil	0.04oz
850 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	29.98oz
60 g Crisp Citron, deleted	2.12oz

Warm up the cacao butter to 30°C / 86°F and mix with the praline paste almond, oils and fleur de sel. Add the tempered couverture and fruit crisp. Mix everything briefly with a hand blender.

Felchlin Marketing Material

1 piece Quadro plate, 305 x 305 mm

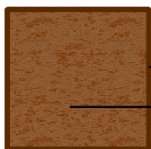
3 piece Quadro frame green, 5 mm

Finishing

Pour the filling into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 15 mm / 0.59 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inch. Roll in the sieved chocolate powder.

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

Structure



Powder coating
Filling

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC78	Fina Noble Valencia 60%, Praline Paste Almond
OE02	Lemon oil
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm

Please note: Some products are not available in all markets

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1600 g Milk chocolate filling Criolait 38% with praline paste almond avec lemon	56.44oz
50 g chocolate powder	1.76oz

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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

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Description : Chocolate fruit praline with a creamy fondant, almond filling with olive oil, Maracaibo Criolait 38%, rounded off with lemon oil and lemon crisp

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	620
Selling days	28 days	Kilojoule (kJ)	2595
Selling price		Lipids	47.18 g
Selling unit	100 g	saturated fatty acids	17.1 g
		Carbohydrates	38.98 g
		of which sugars	38.28 g
		Proteins	7.93 g
		Salt	0.19 g

Declaration :

Sugar, cacaobutter, **almonds**, olive oil, cacao kernel, **skimmed milk powder**, **whole milk powder**, Crisp Citron, deleted 4% (sugar, lemons, fructose, flavour, acidifying agent (citric acid)), **cream powder**, cacao powder, **emulsifier (soy lecithin)**, lemon oil 0.1%, vanilla extract, fleur de sel (sea salt), vanilla

State 04.06.2024

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

Allergen information is compliant with current Swiss legislation