

# Gianduja Intenso Milk & Caramel

in Duetto moulds



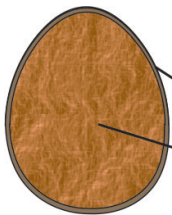
<b>RECIPE QUANTITY</b>	1	Duetto mould of 21 pieces	<b>RECIPE NUMBER</b>	CS15288
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## Gianduja Almond Intenso Caramelosa with caramellis

200 g Gianduja M Intenso, Gianduja almond, Bar	7.05oz
200 g Caramelosa, Filling caramel	7.05oz
40 g Caramellis, Caramel granulate with butter	1.41oz

Temper the gianduja to 28°C / 82.4°F. Bring the osa to 28°C / 82.4°F. Stir together in the machine for 1 minute in first gear with a pedal. Fold in the Caramellis. Fill.

### Structure



Couverture  
Gianduja

## Gianduja Intenso Milk & Caramel

170 g <i>Sambirano 40%, Milk chocolate couverture, Rondo</i>	6oz
440 g <i>Gianduja Almond Intenso Caramelosa with caramellis</i>	15.52oz

### Felchlin Promotionsmaterial

- 1 piece Mould Duetto
- 4 piece Packaging Duetto

### Casting of the mould

Mould with the couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

### Finishing

Seal both mould parts with Gianduja and leave to crystallise in the refrigerator. Pipe 1 small Gianduja drop onto the surface and leave assemble the two parts. Leave to crystallise again in the refrigerator and remove from mould.

### FELCHLIN PRODUCTS

CP74	Gianduja M Intenso, Gianduja almond, Bar
CU29	Sambirano 40%, Milk chocolate couverture, Rondo
DK28	Caramelosa, Filling caramel
HA50	Caramellis, Caramel granulate with butter
VO72	Mould Duetto
WB04	Packaging Duetto

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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### VO72 Mould Duetto

21-piece double mould  
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



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### WB04 Packaging Duetto

Cardboard box with transparent cover.  
Format 90.5 x 60.5 x 14 mm / 3.56 x 2.38 x 0.55 inches

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**Recipe number :** CS15288

**Description :** Creamy caramel eili with caramel crunch, reduced sugar

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	590
Selling days	28 days	Kilojoule (kJ)	2469
Selling price		Lipids	41.53 g
Selling unit	100 g	saturated fatty acids	21.62 g
		Carbohydrates	45.29 g
		of which sugars	43.55 g
		Proteins	7.63 g
		Salt	0.35 g

**Declaration :**

Sugar, cocoa butter, **almonds**, **whole milk powder**, coconut fat, **milk powder**, sunflower oil, cacao kernel, butterfat, **whhey powder**, shea butter, illipe butter, **skimmed milk powder**, **butter**, maltodextrine, caramel, fleur de sel (sea salt), emulsifier (sunflower lecithin), **emulsifier (soy lecithin)**, natural caramel flavour, edible salt, vanilla

State 18.03.2024

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

Allergen information is compliant with current Swiss legislation