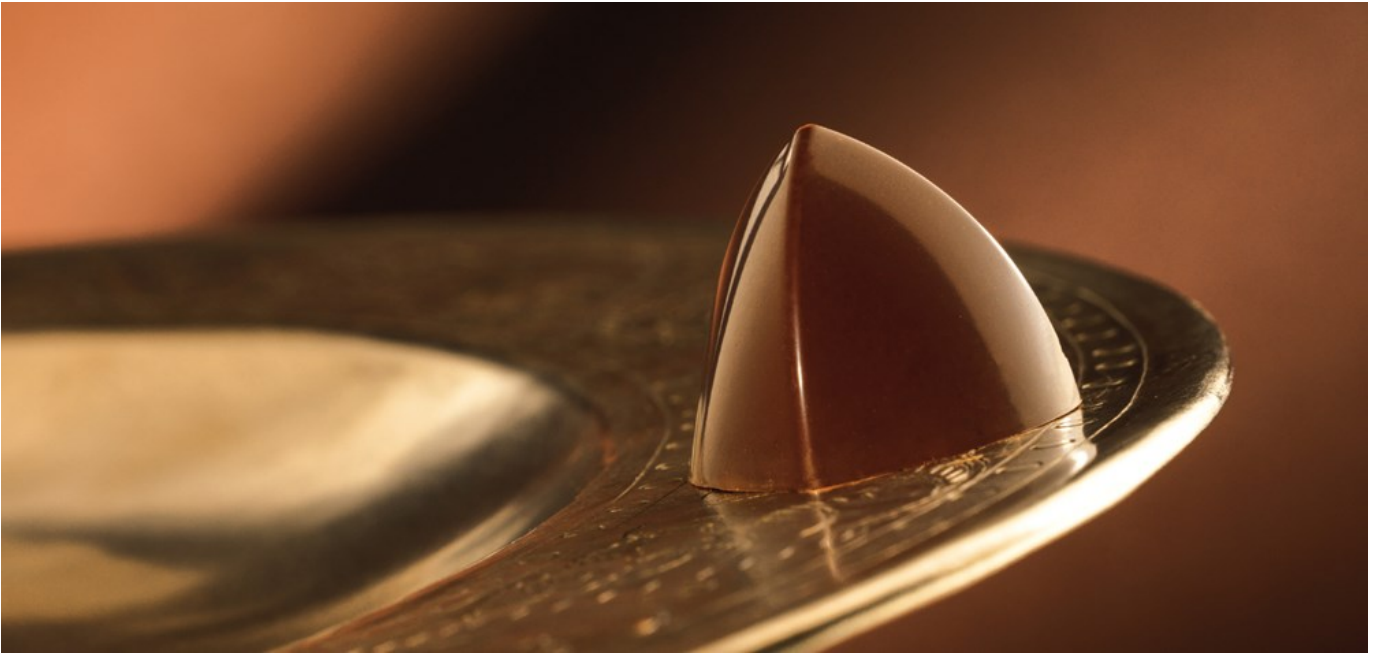


Duna Tartufi Hazelnut

Pralines & Chocolates



RECIPE QUANTITY	10	Duna moulds of 21 pieces	RECIPE NUMBER	PR10347
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Caramelised Hazelnuts

200 g granulated sugar	7.05oz
50 g water	1.76oz
600 g hazelnuts whole, roasted	21.16oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Combine the sugar and water and bring to the boil. Add the hazelnuts, roast until golden brown and add the Cacaobutter. Pour onto a marble table to cool. Immediately separate the hazelnuts from each other into individual pieces.

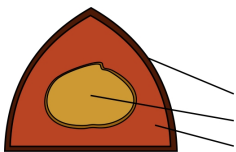
Casting of mould

Cast the Duna mold once with tempered Grenada 65% couverture, place for approx. 30 minutes in the refrigerator.

Finishing

Place 1 caramelised hazelnut and fill 2 g / 0.07 oz of the Gianduja. Place for a short time in the refrigerator and bring again to room temperature. Cover with tempered Grenada 65% couverture, place for approx. 30 minutes in the refrigerator and remove from mould.

Structure



Dark Couverture
Caramelised Hazelnut
Gianduja

Duna Tartufi Hazelnut

840 g Grenada 65%, Dark chocolate couverture, Rondo	29.63oz
470 g Caramelised Hazelnuts	16.58oz
825 g Gianduja D, Gianduja hazelnut, Bar	29.1oz

Felchlin Marketing Material

Mould for 21 pralines "Duna" of 10g each

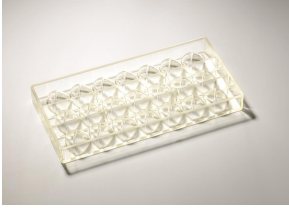
FELCHLIN PRODUCTS

CP82	Gianduja D, Gianduja hazelnut, Bar
CR44	Grenada 65%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
VO41	Mould for 21 pralines "Duna" of 10g each

Duna Tartufi Hazelnut

Pralines & Chocolates

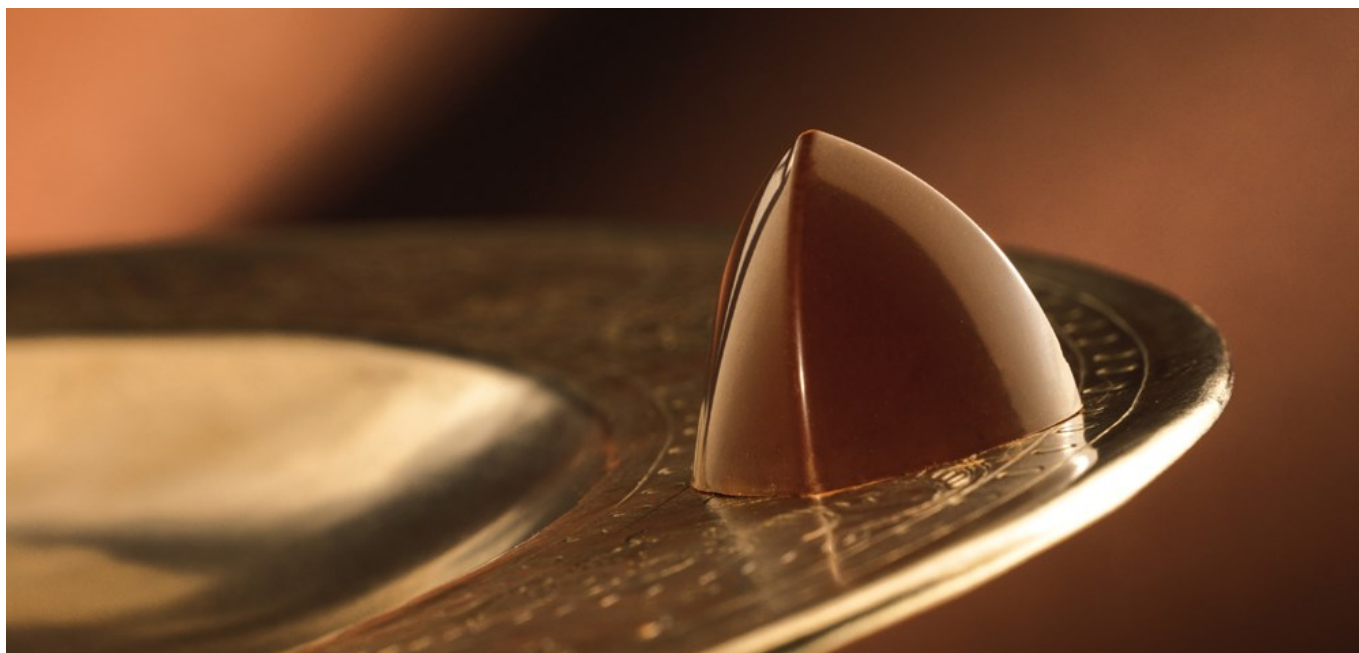
Felchlin Marketing Material



VO41 Mould for 21 pralines "Duna" of 10g each

Duna Tartufi Hazelnut

Pralines & Chocolates



Recipe number : PR10347

Description : Grenada 65% couverture with caramelised hazelnuts

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	565
Selling days	28 days	Kilojoule (kJ)	2367
Selling price		Lipids	39.55 g
Selling unit	100 g	saturated fatty acids	15.13 g
		Carbohydrates	42.09 g
		of which sugars	38.88 g
		Proteins	6.87 g
		Salt	0 g

Declaration :

Sugar, **hazelnuts** 26%, cacao kernel, cocoa butter, water, **emulsifier (soya lecithin)**, vanilla

State 16.08.2022