

# Sundae

with banana, chocolate, caramel and pecans



<b>RECIPE QUANTITY</b>	1	portion	<b>RECIPE NUMBER</b>	PG10021
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## Grand Cru Lait Ice Cream

170 g granulated sugar	6oz
100 g skimmed milk powder	3.53oz
180 g glucose powder 38 DE	6.35oz
60 g invert sugar	2.12oz
12 g ice cream stabilizer	0.42oz
1850 g milk 3.5%	65.26oz
240 g heavy cream 35%	8.47oz
390 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	13.76oz

### Pasteurise by heating:

Mix the glucose powder together with the skimmed milk powder and the sugars and add to the milk and cream. Bring all to the boil and add the ice cream stabiliser and couverture. Homogenise using a hand blender and freeze.

### Pasteurise using a pastomat:

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the pastomat at 84°C / 183.2°F. Add the couverture. Cool to 4°C / 39.2°F and freeze.

## Vanilla Ice Cream

1000 g Basic recipe for ice cream	35.27oz
120 g heavy cream 35%	4.23oz
40 g granulated sugar	1.41oz
40 g dextrose powder	1.41oz
100 g past. liquid egg yolk	3.53oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz

Mix together the cold cream, sugar, dextrose and scraped vanilla beans. Add egg yolk and pasteurise at 84°C / 183.2°F. Add the Basic recipe for ice cream, homogenise. Freeze in the ice cream machine.

## Basic recipe for ice cream

1000 g milk 3.5%	35.27oz
200 g granulated sugar	7.05oz
200 g heavy cream 35%	7.05oz
50 g dextrose powder	1.76oz
20 g glucose powder 38 DE	0.71oz
70 g skimmed milk powder	2.47oz
7 g ice cream stabilizer Piumagel Pre Gel	0.25oz

### Pasteurise by heating

Mix the glucose powder and dextrose together with the skimmed milk powder and the sugar and add to the milk and cream. Bring all to the boil and add the binding agent/thickener. Homogenise using a hand blender. Leave to mature for at least 12 hours in the fridge, add desired flavour and freeze.

### Pasteurise using a pastomat

Mix the dry ingredients together and add to the milk and cream together with the invert sugar. Pasteurise in the Pastomat at 84°C / 183°F. Leave to mature for 12 hours at 4°C / 39.2°F, add desired flavour and freeze.

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## Caramel Ice Cream

1000 g Basic recipe for ice cream	35.27oz
180 g Caramel brûlé fleur de sel	6.35oz
150 g Caramel brûlé fleur de sel	5.29oz

Add the first amount of Caramel Brûlé to basic gelato mixture, homogenise. Pipe the second amount of Caramel Brûlé (using a piping bag) directly into the freshly frozen gelato mixture. Finish and mix through with a spatula.

## Chocolate Sauce

100 g milk 3.5%	3.53oz
140 g water	4.94oz
60 g granulated sugar	2.12oz
220 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.76oz

Bring the milk, water and sugar to the boil, mix with couverture to a smooth sauce. May be served warm or cold.

## Caramelised Banana

30 g butter	1.06oz
80 g granulated sugar	2.82oz
8 g lemon juice fresh 1/2 piece	0.28oz
15 g orange juice 1 pièce	0.53oz
50 g water	1.76oz
600 g peeled banana 6 pieces, slices	21.16oz

Melt the butter and sugar in a saucepan. Add the lemon and orange juice and bring all to the boil. Deglaze with water and let simmer during 1 - 2 minutes. Add the banana slices.

## Caramelised Pecan Nuts

200 g English sugar (fine grade)	7.05oz
50 g water	1.76oz
600 g pecans	21.16oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Boil the sugar and water to 107°C / 224.6°F. Roast the pecans in the oven at 200°C / 392°F and mix with the sugar syrup. Roast and caramelize slightly. Add the Cacaobutter and pour onto a marble table. Separate still warm and allow to cool.

## Sundae

40 g Grand Cru Lait Ice Cream	1.41oz
40 g Vanilla Ice Cream	1.41oz
40 g Caramel Ice Cream	1.41oz
10 g Chocolate Sauce	0.35oz
20 g Caramel brûlé fleur de sel	0.71oz
50 g Caramelised Banana	1.76oz
15 g Caramelised Pecan Nuts	0.53oz
70 g heavy cream 35% whipped	2.47oz
5 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	0.18oz

## Felchlin Promotionsmaterial

1 piece Xocolatl glass double-walled, 180 ml

## Finishing & decoration

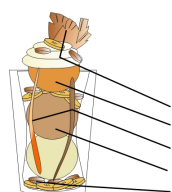
Place 4 banana slices into the Grand Cru cup and sprinkle with Caramelised Pecans. Place 1 Vanilla ice cream scoop and 1 Milk Chocolate ice cream scoop. Decorate generously with Caramel brûlé and Chocolate Sauce. Cover with 4 Caramelised Banana slices and sprinkle with Caramelised Pecans. Place 1 Caramel Ice Cream scoop. Decorate with cream chantilly, 1 Caramelised Banana slice, 1 Caramelised Pecan nut, chocolate leaves and some Caramel brûlé.

## FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
WR34	Xocolatl glass double-walled, 180 ml

Please note: Some products are not available in all markets

## Structure



Chantilly cream & decoration  
Caramel Ice Cream  
Chocolate Sauce & Caramel Brûlé  
Grand Cru Lait & Vanilla Ice Cream  
Caramelised Banana & Pecan Nuts

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## Felchlin Marketing Material



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**WR34 Xocolatl glass double-walled, 180 ml**

120 x 90 mm / 4.72 x 3.54 inches  
Minimum order quantity 6 pieces

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**Recipe number :** PG10021

**Description :** Glacé cup with creamy Grand Cru Lait, vanilla, caramel glacé, chocolate sauce, caramel, bananas, pecans and whipped cream

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	1 day	Kilocalorie (kcal)	276
Selling days	1 day	Kilojoule (kJ)	1153
Selling price		Lipids	18.6 g
Selling unit	1 portion	saturated fatty acids	9.67 g
		Carbohydrates	23.28 g
		of which sugars	22.17 g
		Proteins	3.05 g
		Salt	0.07 g

**Declaration :**

**Cream, whole milk, sugar, banana, pecans, cream, water, cacao kernel, skimmed milk powder, butter, dextrose, glucose powder, wheat glucose syrup (wheat glucose), egg yolk, cacaobutter, orange juice, invert sugar, whole milk powder, lemon juice, emulsifier (mono- and diglycerides of fatty acids) gelling and thickening agents (guar gum, cellulose, carrageenan), vanilla, cream powder, fleur de sel (sea salt), emulsifier (soy lecithin)**

State 10.03.2025

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

Allergen information is compliant with current Swiss legislation