

Fudge with Sao Palme 30%

Pralines & Chocolates



RECIPE QUANTITY	4	variations of approx. 169 pieces each	RECIPE NUMBER	PR30090
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White Chocolate Fudge

375 g Sao Palme 30%, White chocolate couverture, Rondo	13.23oz
70 g butter	2.47oz
750 g granulated sugar	26.46oz
250 g glucose syrup DE 41-46	8.82oz
375 g heavy cream 35%	13.23oz

Melt the couverture and butter together to approx. 40°C / 104°F. Mix the sugar, liquid glucose and heavy cream and boil to 118°C / 244.4°F. When the mixture reaches 118°C / 244.4°F pour it over the melted couverture and mix until well combined.

Mango Chocolate Fudge

375 g Sao Palme 30%, White chocolate couverture, Rondo	13.23oz
70 g butter	2.47oz
750 g granulated sugar	26.46oz
250 g glucose syrup DE 41-46	8.82oz
375 g heavy cream 35%	13.23oz
350 g Mangonosa, Filling mango passionfruit	12.35oz

Melt the couverture and butter together to approx. 40°C / 104°F. Mix the sugar, liquid glucose, heavy cream and OSA and boil to 118°C / 244.4°F. When the sugar mixture reaches 118°C / 244.4°F pour it over the melted couverture and mix until well combined.

Coffee Chocolate Fudge

375 g Sao Palme 30%, White chocolate couverture, Rondo	13.23oz
70 g butter	2.47oz
750 g granulated sugar	26.46oz
250 g glucose syrup DE 41-46	8.82oz
375 g heavy cream 35%	13.23oz
350 g Coffeenosa, Filling coffee	12.35oz

Melt the couverture and butter together to approx. 40°C / 104°F. Mix the sugar, liquid glucose, heavy cream and OSA and boil to 118°C / 244.4°F. When the sugar mixture reaches 118°C / 244.4°F pour it over the melted couverture and mix until well combined.

Pistachio Chocolate Fudge

375 g Sao Palme 30%, White chocolate couverture, Rondo	13.23oz
70 g butter	2.47oz
750 g granulated sugar	26.46oz
250 g glucose syrup DE 41-46	8.82oz
375 g heavy cream 35%	13.23oz
350 g Pistachiosa F, Filling pistachio Firm	12.35oz

Melt the couverture and butter together to approx. 40°C / 104°F. Mix the sugar, liquid glucose, heavy cream and OSA and boil to 118°C / 244.4°F. When the sugar mixture reaches 118°C / 244.4°F pour it over the melted couverture and mix until well combined.

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1820 g White Chocolate Fudge	64.2oz
2170 g Mango Chocolate Fudge	76.54oz
2250 g Coffee Chocolate Fudge	79.37oz
2270 g Pistachio Chocolate Fudge	80.07oz
80 g Suhum Nibs 3-4mm Organic, Cocoanibs roasted	2.82oz
100 g pistachios chopped	3.53oz

Felchlin Marketing Material

- 4 piece Quadro plate, 305 x 305 mm
- 8 piece Silicon frame white, 5 mm
- 4 piece Backflon foil, single (re-usable), 365 x 365 mm

Finishing

Pour the fudge immediately onto a Backflon foil into a 300 x 300 mm / 11.81 x 11.81 inches Silikon frame of 10 mm / 0.394 inches in height and spread level. Garnish as desired. Leave to crystallise overnight at 16°C. Cut 22.5 x 22.5 mm / 0.89 x 0.89 inch with a knife.

Coffee Chocolate Fudge

Sprinkle with the Ghana cacao nibs.

Pistachio Chocolate Fudge

Sprinkle with chopped pistachios.

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FELCHLIN PRODUCTS

CA71	Suhum Nibs 3-4mm Organic, Cocoanibs roasted
CR17	Sao Palme 30%, White chocolate couverture, Rondo
DC53	Pistachiosa F, Filling pistachio Firm
DC77	Mangonosa, Filling mango passionfruit
DF37	Coffeenosa, Filling coffee
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available
in all markets

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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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Recipe number : PR30090

Description : Tasty white fudge recipe made with our Sao Palme 30% white chocolate with our different Osa fillings

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	452
Selling days	14 days	Kilojoule (kJ)	1891
Selling price		Lipids	21.65 g
Selling unit	100 g	saturated fatty acids	12.39 g
		Carbohydrates	61.74 g
		of which sugars	57.52 g
		Proteins	2.16 g
		Salt	0.07 g

Declaration :

Sugar, **cream**, glucose syrup (wheat glucose), cacao butter, **butter**, **whole milk powder**, **pistachios**, **partial skimmed milk powder**, sunflower oil, cacao kernel, coconut oil, palm kernel oil, hardened palm kernel oil, **almonds**, palm oil, maltodextrin, **lactose**, mango fruit powder, coffee (roasted coffee), hardened coconut fat, **skimmed milk powder**, **emulsifier (soy lecithin)**, passionfruit powder, illipe butter, shea butter, emulsifier (soya lecithin), flavour, natural flavour, nettle extract, vanilla extract, colouring agent (carotene), colore

State 18.02.2025

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

Allergen information is compliant with current Swiss legislation