

Pavés Maracaibo 65%

Pralines & Chocolates



RECIPE QUANTITY 169 pieces

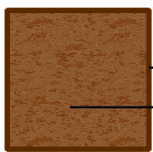
RECIPE NUMBER PR10032

Filling dark chocolate Maracaibo 65% with Coconut fat

950 g Maracaibo Clasificado 65%, 33.51oz
Dark chocolate couverture,
Rondo
300 g coconut fat 10.58oz

Warm up the couverture and the coconut fat separately at 30°C / 86°F. Place in the mixing machine fitted with a paddle and cool down to 26°C / 78.8°F.

Structure



Powder coating
Filling

Pavés Maracaibo 65%

1250 g Filling dark chocolate Maracaibo 65% with Coconut fat 44.09oz
25 g Cacao powder 20-22% 0.88oz
25 g chocolate powder 0.88oz

Felchlin Marketing Material

1 piece Quadro plate, 305 x 305 mm
2 piece Quadro frame green, 5 mm
1 piece Quadro frame yellow, 2.5 mm
1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 12.5 mm / 0.5 inch high.
Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.9 x 0.9 inch.
Roll in the sieved chocolate and cacao powder.

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

FELCHLIN PRODUCTS

CU08 Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01 Cacao powder 20-22%
VO07 Quadro plate, 305 x 305 mm
VO08 Quadro frame green, 5 mm
VO09 Quadro frame yellow, 2.5 mm
WB91 Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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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 : PR10032

Description : Grand Cru Maracaibo Clasificado 65% Praliné with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	646
Selling days	28 days	Kilojoule (kJ)	2705
Selling price		Lipids	54.94 g
Selling unit	100 g	saturated fatty acids	39.9 g
		Carbohydrates	29.25 g
		of which sugars	25.65 g
		Proteins	4.8 g
		Salt	0 g

Declaration :

Cacao kernel, sugar, coconut fat, cacao butter, cacao powder, vanilla extract, vanilla, acidity regulator (potassium carbonate)

State 11.06.2024

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

Allergen information is compliant with current Swiss legislation