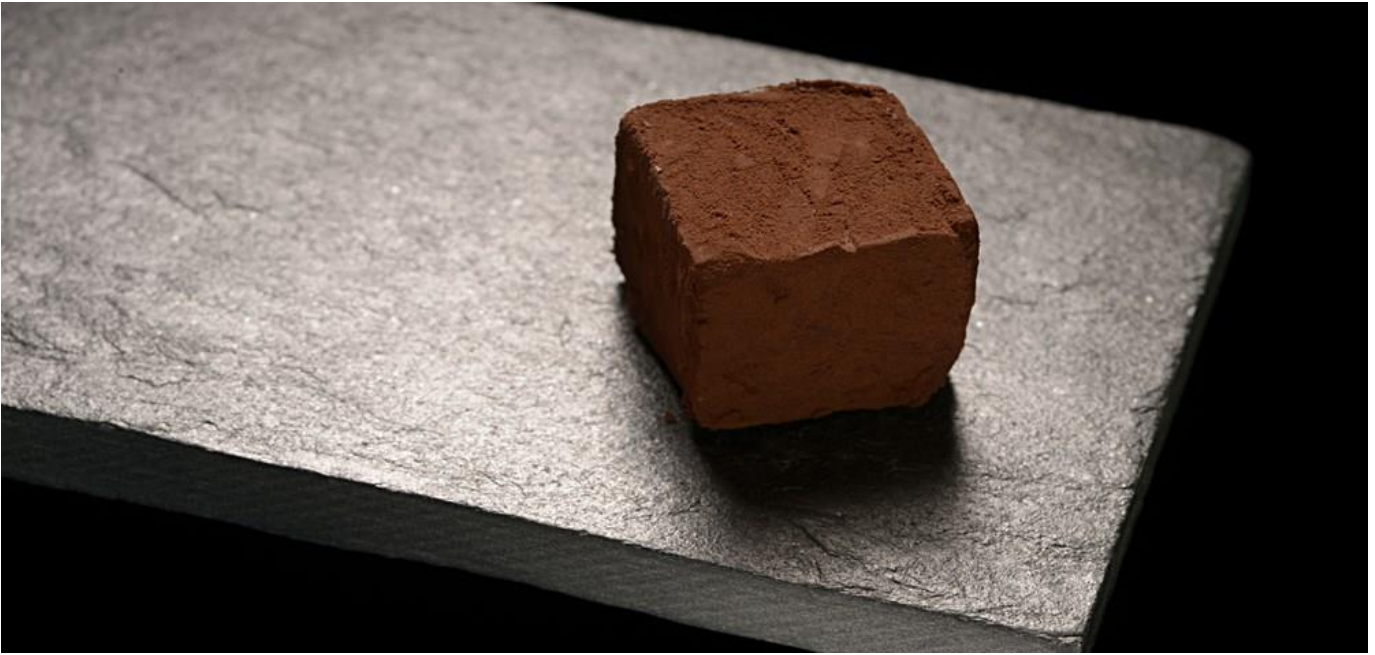


Pavé Créole

Pralines & Chocolates



RECIPE QUANTITY 338 pieces

RECIPE NUMBER PR10214

Milk chocolate filling Créole 49%

650 g heavy cream 35%	22.93oz
50 g butter	1.76oz
1 g sorbic acid	0.04oz
1250 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	44.09oz

Warm up the cream, butter and sorbic acid to 32°C / 89.6°F, add the tempered couverture and blend. Homogenise with a hand blender.

Finishing

Pour the Pavé mixture into two Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 10 mm / 0.39 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 / 0.89 x 0.89 inch. Coat thinly with tempered couverture and roll in cacao powder.

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

Structure



— Powder coating
— Filling
— Couverture

FELCHLIN PRODUCTS

CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo
HA01	Cacao powder 20-22%
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm

Pavé Créole

1951 g Milk chocolate filling Créole 49%	68.82oz
---------------------------------------------	---------

Felchlin Marketing Material

100 g Cacao powder 20-22%	3.53oz
200 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	7.05oz
2 piece Quadro plate, 305 x 305 mm	
4 piece Quadro frame green, 5 mm	

Please note: Some products are not available in all markets

Pavé Créole

Pralines & Chocolates

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

Pavé Créole

Pralines & Chocolates



Recipe number : PR10214

Description : Grand Cru Maracaibo Créole 49% Praliné with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	510
Selling days	28 days	Kilojoule (kJ)	2136
Selling price		Lipids	40.5 g
Selling unit	100 g	saturated fatty acids	24.86 g
		Carbohydrates	28.63 g
		of which sugars	26.43 g
		Proteins	5.48 g
		Salt	0.1 g

Declaration :

Cream, sugar, cacao kernel, cocoa butter, **cream powder**, cacao powder, **skimmed milk powder**, **butter**, preserving agent (sorbic acid), **emulsifier (soy lecithin)**, acidity regulator (potassium carbonate), vanilla

State 04.06.2024

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

Allergen information is compliant with current Swiss legislation