

Dubai Chocolate with Pistachiosa

Pralines & Chocolates



RECIPE QUANTITY	4	pieces of 180 x 85 x 15 mm / 7.09 x 3.35 x 0.59 inches	RECIPE NUMBER	CS15251
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Filling pistachio

210 g Pistachiosa F, Filling pistachio Firm	7.41oz
210 g Fina Noble Valencia 60%, Praline Paste Almond	7.41oz
140 g Kunafa dough	4.94oz

Warm the OSA to 28°C / 82.4°F, add the praline paste and mix well. Mix the baked kunafa dough with the filling.

Kunafa dough

110 g kunafa dough	3.88oz
30 g butter	1.06oz

Mix the kunafa dough together with melted butter. Put loosely on a baking tray and bake until golden brown.

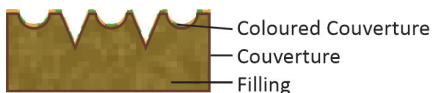
Baking temperature

180°C / 356°F

Baking time

approx. 20 minutes

Structure



Dubai Chocolate with Pistachiosa

560 g Filling pistachio	19.75oz
40 g Edelweiss 36%, White chocolate couverture, Rondo	1.41oz
3 g Colored cocoa butter dark green, Cacao butter with colour	0.11oz
40 g Edelweiss 36%, White chocolate couverture, Rondo	1.41oz
3 g Colored cocoa butter yellow, Cacao butter with colour	0.11oz
440 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	15.52oz

Casting the mould

Mix the tempered white couverture and yellow cacao butter and make a few splashes, do the same with the green cacao butter. Cast with tempered couverture and leave to crystallise at room temperature.

Finishing

Pour 140 g / 4.94 oz filling into each mould. Leave to set for at least 4 hours cover with tempered couverture. Place in the fridge for approx. 20 - 30 minutes before carefully removing from the mould.

FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
CF95	Colored cocoa butter dark green, Cacao butter with colour
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC53	Pistachiosa F, Filling pistachio Firm
DC78	Fina Noble Valencia 60%, Praline Paste Almond

Please note: Some products are not available in all markets

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Recipe number : CS15251

Description : Crunchy pistachio filling enrobe with the finest Maracaibo 38% milk couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	565
Selling days	14 days	Kilojoule (kJ)	2366
Selling price		Lipids	38.37 g
Selling unit	1 piece of 250 g / 8.82 oz	saturated fatty acids	18.62 g
		Carbohydrates	44.95 g
		of which sugars	37.7 g
		Proteins	8.32 g
		Salt	0.19 g

Declaration :

Sugar, cocoa butter, **almonds**, kunafa dough (**wheat flour**, water, **wheat stark**, salt, **emulsifier (soy lecithin)**, sunflower oil, vinegar), **whole milk powder**, **skimmed milk powder**, cacao kernel, hardened palm kernel oil, **pistachios**, **butter**, **cream powder**, sunflower oil, hardened coconut fat, **emulsifier (soy lecithin)**, flavour, colours (tartrazine, sunset yellow, indigotine, brilliant blue), colours (tartrazine, sunset yellow), nettle extract, vanilla, vanilla extract, colouring agent (carotene)

State 28.01.2025

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

Allergen information is compliant with current Swiss legislation