

Pavé Almond with Nougat Montelimar

Pralines & Chocolates



RECIPE QUANTITY 400 pieces

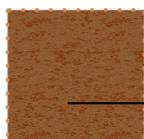
RECIPE NUMBER PR10390

Milk Chocolate Filling Grenada 38% with praline paste almond Rustica and Nibs

500 g Grenada 38%, Milk chocolate couverture, Rondo	17.64oz
1000 g Rustica Noble Valencia 60%, Praline Paste Almond	35.27oz
150 g Nougat Montélimar Nibs, Nougat with almonds and honey	5.29oz

Temper the couverture and mix all the ingredients well.

Structure



— Roasted almonds
— Filling

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1650 g Milk Chocolate Filling Grenada 38% with praline paste almond Rustica and Nibs	58.2oz
200 g almonds peeled, ground roasted	7.05oz

Felchlin Marketing Material

1 piece Quadro plate, 305 x 305 mm

3 piece Quadro frame green, 5 mm

Finishing

Pour the filling into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 15 mm / 0.59 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inch. Roll in finely finely roasted almonds.

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

FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
HA02	Nougat Montélimar Nibs, Nougat with almonds and honey
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 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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Description : Almond gianduja praline with a creamy fondant

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	572
Selling days	28 days	Kilojoule (kJ)	2392
Selling price		Lipids	39.02 g
Selling unit	100 g	saturated fatty acids	10.16 g
		Carbohydrates	39.7 g
		of which sugars	38.25 g
		Proteins	12.95 g
		Salt	0.08 g

Declaration :

Almonds 46%, sugar, cacaobutter, cacao kernel, **skimmed milk powder**, **whole milk powder**, glucose syrup, honey, **cream powder**, **egg white**, potatoe starch, **emulsifier (soy lecithin)**, natural vanilla flavour, vanilla

State 05.06.2024

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

Allergen information is compliant with current Swiss legislation