

Koa Cacao Fruit Juice Marshmallow

in Duetto mould



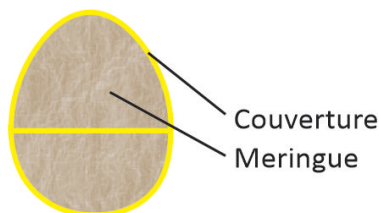
RECIPE QUANTITY	8	Duetto moulds of 21 pieces	RECIPE NUMBER	CS15291
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Koa Cacao Fruit Juice meringue

200 g water	7.05oz
150 g glucose syrup 44/45	5.29oz
1.5 g yellow pectin	0.05oz
336 g granulated sugar	11.85oz
2.5 g tartaric acid 1:1	0.09oz
190 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	6.7oz
30 g egg white powder	1.06oz
50 g inulin in cold (replaceable by sugar)	1.76oz
40 g liquid sorbitol	1.41oz

Bring the water, glucose, sugar, pectin and tartaric acid to 122°C / 251.6°F. Mix some of the sugar with the pectin. Whisk the Cacao fruit juice, egg white powder, inulin and sorbitol to obtain a firm meringue. Pour the cooked sugar little by little over the meringue. Whip for an instant. Place the meringue into a piping bag and leave to cool on a marble to approx. 35 - 40°C / 95 - 104°F.

Structure



Koa Cacao Fruit Juice Marshmallow

1360 g Bionda 36%, White chocolate couverture caramel, Rondo	47.97oz
500 g Koa Cacao Fruit Juice meringue	17.64oz

Felchlin Promotionsmaterial

8 piece Mould Duetto

28 piece Packaging Duetto

Casting of the mould

Pour in a drop of brown coloured cacao butter and blow to the edge with the piping gun, then pipe a thin layer of white coloured cacao butter at the back. Mould with the couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

Finishing

Place the meringue directly into the Dom mould and leave to chill in the refrigerator. Seal both moulds with tempered couverture. Place in the refrigerator and assemble.

Attention

Prepare the whole basic recipe because only part of it could be difficult to realise.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
VO72	Mould Duetto
WB04	Packaging Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



WB04 Mould Duetto

Cardboard box with transparent cover.

Format 90.5 x 60.5 x 14 mm / 3.56 x 2.38 x 0.55 inches

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Recipe number : CS15291

Description : Exquisite foam kiss with cacao fruit juice, sugar-reduced

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	506
Selling days	14 days	Kilojoule (kJ)	2119
Selling price		Lipids	32.1 g
Selling unit	100 g	saturated fatty acids	19.3 g
		Carbohydrates	50.2 g
		of which sugars	46.13 g
		Proteins	3.51 g
		Salt	0.22 g

Declaration :

Sugar, cacao butter, **whole milk powder**, water, cacao fruit juice 5%, glucose syrup (wheat glucose), butterfat, **wehey powder**, maltodextrin, **skimmed milk powder**, inulin, humectant (sorbitol), **egg white powder**, **emulsifier (soya lecithin)**, caramel, acidifying agent (tartaric acid (L+)), gelling agent (pectin)

State 25.03.2024

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

Allergen information is compliant with current Swiss legislation