

# XocoGusto raspberry roses

with Maracaibo or Grenada Grand Cru Couverture



RECIPE QUANTITY	10	Glasses	RECIPE NUMBER	DR10022
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## Xocolatl Maracaibo 65%

900 g milk 3.5%	31.75oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	6.35oz

Boil the milk, add the grated couverture and stir in until it is dissolved. Mix with a hand blender for approximately 30 seconds until a foam forms. Serve hot.

## Tip for the summer

Chill in the fridge before frothing up and serving cold.

## Truffles mini, raspberry, roses

378 g truffle shells Mini Maracaibo 65% (252 pc)	13.33oz
1100 g Raspberry jelly with rose water	38.8oz
200 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.05oz

Fill into Maracaibo 65% mini hollow balls, leave to set overnight and close with dark couverture.

Makes 4 blister packs of 63 mini hollow truffles

## Raspberry jelly with rose water

500 g granulated sugar	17.64oz
550 g raspberry puree without added sugar, Boiron	19.4oz
7 g yellow pectin	0.25oz
35 g granulated sugar	1.23oz
30 g citric acid 1:1	1.06oz
12 g natural rose oil 3% in alcohol	0.42oz

Boil the sugar and the puree. Mix the yellow pectin ribbon and sugar and bring to the boil again. Finally, add the citric acid and rose water.

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540 g Xocolatl Maracaibo 65%	19.05oz
67 g Truffles mini, raspberry, roses	2.36oz

## Felchlin Promotionsmaterial

10 piece Glass plate for Xocolatl,  
black

## Finishing

Fill the Xocogusto glass with the flavoured mini truffle ball, fill the Xocogusto pourer with 50 g / 1.76 oz of foamed Xocolatl and serve together on the black Xocolatl glass tray. Pour the Xocolatl over the truffle ball and allow the guest to stir it.

## FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
WR35	Glass plate for Xocolatl, black

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



WR35 Glass plate for Xocolatl, black

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**Recipe number :** DR10022

**Description :** Warm chocolate and truffle ball for flavouring, with raspberry rose flavour

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	171
Selling days	1 day	Kilojoule (kJ)	716
Selling price		Lipids	10.5 g
Selling unit	1 glass	saturated fatty acids	6.39 g
		Carbohydrates	14.61 g
		of which sugars	13.64 g
		Proteins	3.5 g
		Salt	0.07 g

## Declaration :

**Whole milk**, cacao kernel, sugar, raspberry 4%, cacaobutter, acidifying agent (citric acid), water, alcohol, gelling agent (pectin), rose oil, vanilla

State 21.10.2024

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

Allergen information is compliant with current Swiss legislation