

Maracaibo Coffee

Grand Cru



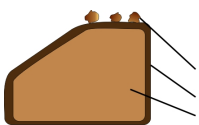
RECIPE QUANTITY	1	Quadro frame of 200 pieces	RECIPE NUMBER	PR10010
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Ganache & Coffee dark

435 g heavy cream 35%	15.34oz
80 g butter	2.82oz
8 g instant coffee	0.28oz
80 g invert sugar	2.82oz
525 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	18.52oz
1 g sorbic acid	0.04oz

Heat the heavy cream, butter, sorbic acid, coffee (Nescafé Gold de luxe) and invert sugar to 32°C / 89.6°F, add the tempered couverture, homogenise.

Structure



Maracaibo Nibs Qroqant
Dark Couverture
Coffee ganache

Maracaibo Coffee

1120 g Ganache & Coffee dark	39.51oz
400 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	14.11oz
40 g Maracaibo Nibs Qroqant 2 -3mm, Cacao nibs caramelized	1.41oz

Felchlin Promotionsmaterial

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm

1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Pour the ganache into a 300 x 300 mm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 30 x 15 mm / 1.18 x 0.59 inches with the harp. Press both edges and Enrobe with tempered Couverture and sprinkle with caramelised Nibs and store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CA29	Maracaibo Nibs Qroqant 2-3mm, Cacao nibs caramelized
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 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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Recipe number : PR10010

Description : Praline with dark ganache finely flavoured with coffee

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	504
Selling days	28 days	Kilojoule (kJ)	2110
Selling price		Lipids	39.99 g
Selling unit	100 g	saturated fatty acids	24.19 g
		Carbohydrates	24.63 g
		of which sugars	25.57 g
		Proteins	4.37 g
		Salt	0.03 g

Declaration :

Cacao kernel, **cream**, sugar, cacao butter, **butter**, invert sugar, coffee 0.5%, **glucose syrup wheat**, preserving agent (sorbic acid), water, vanilla

State 17.03.2025

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

Allergen information is compliant with current Swiss legislation