

Bar Grand Cru Arriba

with chiliroqant



RECIPE QUANTITY 22 bars à 80 g / 2.82 oz

RECIPE NUMBER CS15028

Chiliroqant

200 g English sugar (fine grade)	7.05oz
15 g chili 5 Stück getrocknete Schoten aus Südafrika	0.53oz
100 g flaked almonds fein gehobelt und leicht geröstet	3.53oz

FELCHLIN PRODUCTS

CS87	Arriba 72%-72h, Dark chocolate couverture, Rondo
VM55	Mould for 1x 80g chocolate bar

Lightly caramelize the sugar. Add the chillies and almonds into the caramel. Tip out onto a Silpat mat and leave to cool. Grind with a Robot Coupe or Moulinex.

Structure



Grand Cru Couverture & Chiliroqant

Bar Grand Cru Arriba

315 g Chiliroqant	11.11oz
1500 g Arriba 72%-72h, Dark chocolate couverture, Rondo	52.91oz

Felchlin Promotionsmaterial

Mould for 1x 80g chocolate bar

Finsihing

Mix the tempered couverture with the Caramel, Chiliroqant, fill 80 g / 2.82 oz into bar moulds, allow to crystallise, then place in the fridge for at least 20 minutes, unmould.

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Recipe number : CS15028

Description : Grand Cru Arriba 72% with chiliqroqant and almonds

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	561
Selling days	28 days	Kilojoule (kJ)	2348
Selling price		Lipids	40.2 g
Selling unit	1 bar à 80 g / 2.82 oz	saturated fatty acids	22.89 g
		Carbohydrates	38.35 g
		of which sugars	34 g
		Proteins	6.96 g
		Salt	0 g

Declaration :

Cacao kernel, sugar, cacaobutter, **almonds**, chili 1%, vanilla

State 08.08.2022