

Maracaibo 88% Nougat

Pralines & Chocolates



RECIPE QUANTITY	1	silicon frames of 300 x 300 x 15 mm 11.81 x 11.81 x 0.59 inches	RECIPE NUMBER	PR10174
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Nougat Montélimar Maracaibo 88%

90 g past. liquid egg white	3.17oz
375 g honey	13.23oz
60 g water	2.12oz
185 g granulated sugar	6.53oz
75 g glucose syrup DE 41-46	2.65oz
370 g Maracaibo 88%, Dark chocolate couverture, Rondo	13.05oz
320 g almonds peeled, whole	11.29oz
130 g pistachios not salted, peeled	4.59oz

Whisk the egg whites, cook the honey to 120°C / 248°F and pour into the whisking egg whites on medium speed on the machine. Cook the sugar, glucose syrup and water to 150°C / 302°F and pour slowly into the honey meringue while whisking at medium speed. Melt the couverture to 45 - 50 °C / 113 - 122°F and add to the mixture by hand with a spatula, lastly stirring in the warm roasted almonds and pistachios.

Structure



Couverture
Nougat

Maracaibo 88% Nougat

1600 g Nougat Montélimar Maracaibo 88%	56.44oz
900 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	31.75oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 3 piece Silicon frame white, 5 mm
- 2 piece Backflon foil, single (re-usable), 365 x 365 mm

Finishing

Pour the finished Nougat out onto a Backflon foil lined frame of 15 mm / 0.59 inch in height. Spread level and cover with a second foil. Leave to set at 17 - 20°C / 62.6 - 68°F before cutting to the desired size. Enrobe or dip to the top edge in couverture.

FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 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 : PR10174

Description : Delicate pralines with almond and pistachios with our couverture Maracaibo 88%

Sales data :		Nutritional values per 100 g :	
Shelf life	20 days	Kilocalorie (kcal)	494
Selling days	10 days	Kilojoule (kJ)	2069
Selling price		Lipids	32.23 g
Selling unit	100 g	saturated fatty acids	14.86 g
		Carbohydrates	40.17 g
		of which sugars	36.02 g
		Proteins	8.05 g
		Salt	0.02 g

Declaration :

Cacao kernel, sugar, honey, **almonds** 13%, cacaobutter, **pistachios** 5%, **egg white**, glucose syrup (wheat glucose), water, vanilla

State 14.04.2025

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

Allergen information is compliant with current Swiss legislation