

Tartufi hazelnut dark

Pralines & Chocolates



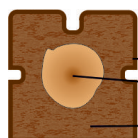
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|------------------------|---|------------------------------|----------------------|---------|
| RECIPE QUANTITY | 6 | silicone moulds of 35 pieces | RECIPE NUMBER | PR10563 |
|------------------------|---|------------------------------|----------------------|---------|

Tartufi Maracaibo 65% hazelnut

| | |
|--|---------|
| 1000 g Fina Noble Piemontese 60%, Praline Paste Hazelnut | 35.27oz |
| 1100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 38.8oz |

Stir the praline paste and tempered couverture in the mixer bowl for 1 minute on speed 1.

Structure



Cacao powder
Hazelnut
Tartufi

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| | |
|---|----------------|
| 2100 g Tartufi Maracaibo 65% hazelnut | 74.08oz |
| 250 g hazelnuts whole, roasted, Piemontese | 8.82oz |
| 200 g Cacao powder 20-22% | 7.05oz |

Felchlin Marketing Material

6 piece Silicone mould Tartufi, 35 pieces

Finishing

Fill the Gianduja into tartufi silicone moulds, press a hazelnut into each, tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding. Roll into cacao powder.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

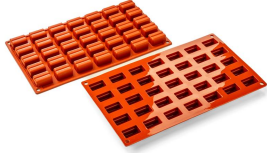
| | |
|------|---|
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| DC74 | Fina Noble Piemontese 60%, Praline Paste Hazelnut |
| HA01 | Cacao powder 20-22% |
| VO00 | Silicone mould Tartufi, 35 pieces |

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO00 Silicone mould Tartufi, 35 pieces

Format 300 X 175 X 15 mm / 11.81 X 6.89 X 0.59 inches

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Recipe number : PR10563

Description : Dark hazelnut tartufi with a creamy fondant

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 56 days | Kilocalorie (kcal) | 581 |
| Selling days | 28 days | Kilojoule (kJ) | 2430 |
| Selling price | | Lipids | 43.32 g |
| Selling unit | 100 g | saturated fatty acids | 15.57 g |
| | | Carbohydrates | 34.55 g |
| | | of which sugars | 28.59 g |
| | | Proteins | 8.37 g |
| | | Salt | 0.01 g |

Declaration :

Hazelnuts 33%, sugar, cacao kernel, cocoa butter, cacao powder, acidity regulator (potassium carbonate), vanilla

State 12.08.2024

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

Allergen information is compliant with current Swiss legislation