

# Matcha Green Tea Pavé

with Dominicana Blanc 36% Organic



<b>RECIPE QUANTITY</b>	400 pieces	<b>RECIPE NUMBER</b>	PR10898
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## Gianduja white almond Dominicana 36% 2:1

400 g Fina Noble Valencia 60%, Praline Paste Almond	14.11oz
200 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	7.05oz

Temper the couverture and mix all the ingredients well.

## Ganache white Dominicana Blanc 36% with jade and matcha tea, whisky 40% vol.

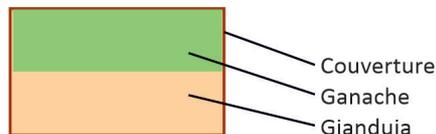
180 g water	6.35oz
6 g Jade Oolong tea	0.21oz
12 g matcha tea powder	0.42oz
100 g invert sugar	3.53oz
50 g glucose syrup, Liquiss	1.76oz
25 g butter	0.88oz
601 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	21.2oz
75 g Cacaobutter Bio, Cacao butter, Grated	2.65oz
65 g Whisky 40%vol. Japanese	2.29oz

Heat the water to ca. 60°C / 140°F and infuse the Oolong tea in for 3 - 4 minutes. Strain and weigh out 150 g / 5.29 oz of the liquid infusion.

Add the Matcha tea powder to the tea together with the invert sugar, glucose and butter. Heat to ca. 65 - 70°C / 149 - 158°F and gradually add in portions to the Couverture and the cacao butter. Add the whisky in portions. When the ganache is at 32 - 34°C /

89.6 - 93.2°F emulsify using an immersion blender.

### Structure



## Matcha Green Tea Pavé

600 g Gianduja white almond Dominicana 36% 2:1	21.16oz
1115 g Ganache white Dominicana Blanc 36% with jade and matcha tea, whisky 40% vol.	39.33oz
900 g Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo	31.75oz

### Felchlin Marketing Material

- 2 piece Silicon frame white, 5 mm
- 1 piece Quadro plate, 305 x 305 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

### Finishing

Pour gianduja into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 5 mm / 0.197 inch high. Lay a further 5 mm / 0.197 inches Quadro frame onto the pre-framed gianduja, pour over the ganache and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inches and enrobing with couverture. Decorate as required.

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

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## FELCHLIN PRODUCTS

CO27	Costa Rica 70%-72h, Chocolat foncé de couverture, Rondo
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC78	Fina Noble Valencia 60%, Praline Paste Almond
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 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



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### 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 :** PR10898

**Description :** Japanese style green tea ganache on a fine almond gianduja base

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	532
Selling days	14 days	Kilojoule (kJ)	2225
Selling price		Lipids	37.73 g
Selling unit	100 g	saturated fatty acids	20.26 g
		Carbohydrates	34.4 g
		of which sugars	35.05 g
		Proteins	6.25 g
		Salt	0.06 g

**Declaration :**

Cacao kernel, cocoa butter, sugar, raw cane sugar, **almonds**, water, **whole milk powder**, invert sugar, Whisky (cereal based spirit) 2%, glucose syrup (wheat glucose), **butter**, matcha tea green 0.5%, Oolong tea, emulsifier (sunflower lecithin), vanilla extract

State 10.06.2024

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

Allergen information is compliant with current Swiss legislation