

# Pavé hazelnut dark

## Pralines & Chocolates



RECIPE QUANTITY 169 pieces

RECIPE NUMBER

PR10367

### Filling chocolate dark Maracaibo 65% with praline paste hazelnut Rustica

750 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	26.46oz
750 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	26.46oz

Temper the couverture and mix all the ingredients well.

### Structure



Powder coating  
Filling

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1500 g Filling chocolate dark Maracaibo 65% with praline paste hazelnut Rustica	52.91oz
50 g Cacao powder 20-22%	1.76oz

### Felchlin Marketing Material

- 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
- 1 piece Quadro frame yellow, 2.5 mm

### Finishing

Pour the Pavé mixture into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 12.5 mm / 0.49 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inch. Roll in cacao powder.

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

### FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
HA01	Cacao powder 20-22%
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 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 :** PR10367

**Description :** Dark hazelnut pralines with a creamy fondant

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	581
Selling days	28 days	Kilojoule (kJ)	2433
Selling price		Lipids	41.81 g
Selling unit	100 g	saturated fatty acids	15.95 g
		Carbohydrates	40.19 g
		of which sugars	34.05 g
		Proteins	6.98 g
		Salt	0 g

**Declaration :**

Sugar, **hazelnuts 29%**, cacao kernel, cacao butter, cacao powder, acidity regulator (potassium carbonate), vanilla

State 11.06.2024

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

Allergen information is compliant with current Swiss legislation