

Bar Grand Cru Madagascar

with wild pepper from Madagascar



RECIPE QUANTITY 11 bars à 80 g / 2.82 oz

RECIPE NUMBER CS15081

Filling Madagascar and Pepper

1000 g Madagascar 64%-72h, Dark 35.27oz
chocolate couverture,
Rondo

10 g pepper from Madagascar 0.35oz

Dissolve the Madagascar 64% couverture at 48°C / 118.4°F. Break whole peppercorns and roast them in a Teflon pan. Stir them directly into the couverture while hot. Leave the pepper couverture to infuse like an infusion for 3 days at approx. 50°C / 122°F, sieve and tempered.

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Felchlin Promotionsmaterial

*Mould for 1x 80g
chocolate bar*

Finishing

Fill 80 g / 2.82 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.

FELCHLIN PRODUCTS

CS88 Madagascar 64%-72h, Dark
chocolate couverture, Rondo
VM55 Mould for 1x 80g chocolate bar

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Description : Grand Cru Madagascar 64% couverture with wild pepper

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	584
Selling days	28 days	Kilojoule (kJ)	2445
Selling price		Lipids	43.1 g
Selling unit	1 bar à 80 g / 2.82 oz	saturated fatty acids	26.15 g
		Carbohydrates	39.33 g
		of which sugars	35.24 g
		Proteins	5.45 g
		Salt	0 g

Declaration :

Cacao kernel, sugar, cacaobutter, pepper 1%, vanilla

State 09.08.2022