

Centenario Concha - Crudo

Pralines & Chocolates



RECIPE QUANTITY	6	Valletta moulds of 21 pieces	RECIPE NUMBER	PR10155
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Dark ganache Concha 70%

350 g heavy cream 35% liquid	12.35oz
100 g liquid sorbitol	3.53oz
300 g Centenario Concha 70%- 48h, Dark chocolate couverture, Rondo	10.58oz
30 g butter	1.06oz

Boil the heavy cream, add the sorbitol. Slowly add to the couverture and stir until well dissolved. Incorporate the butter. Homogenise by using a hand blender.

Centenario Concha - Crudo

120 g Centenario Crudo 70%, Dark chocolate couverture, Bar	4.23oz
780 g Dark ganache Concha 70%	27.51oz
400 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	14.11oz

Felchlin Marketing Material

6 piece Mould for 21 pralines
"Valletta" of 10g each

Casting

Cast the mould once with Maracaibo Clasificado 65% couverture and let set.

Finishing

Robocoupe some Centenario Crudo 70% couverture and sift out the fine particles to obtain a Crudo granulate. Place some Crudo granulate into the mould. Pour the Concha Ganache into the Valletta mould. Let crystallize at room temperature overnight. Cover with Maracaibo Clasificado 65% couverture. Make sure there are no holes or air bubbles. Let set in the refrigerator for about 30 minutes. Remove from mould.

FELCHLIN PRODUCTS

CR12	Centenario Concha 70%-48h, Dark chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
CV13	Centenario Crudo 70%, Dark chocolate couverture, Bar
VO22	Mould for 21 pralines "Valletta" of 10g each

Please note: Some products are not available in all markets

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Recipe number : PR10155

Description : Dark chocolate praline with Centenario Crudo 70% insert and Centenario Concha 70% ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	494
Selling days	14 days	Kilojoule (kJ)	2068
Selling price		Lipids	38.51 g
Selling unit	100 g	saturated fatty acids	23.32 g
		Carbohydrates	28.94 g
		of which sugars	20.5 g
		Proteins	4.68 g
		Salt	0.03 g

Declaration :

Cacao kernel, **cream**, sugar, humectant (sorbitol), cacao butter, raw cane sugar, raw cane sugar, **butter**, vanilla

State 17.03.2025

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

Allergen information is compliant with current Swiss legislation