

Caramel hazelnut praline

Cut Pralines



RECIPE QUANTITY	100	pieces	RECIPE NUMBER	PR10091
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Caramel with hazelnut sliceable

500 g Caramel brûlé fleur de sel	17.64oz
50 g butter	1.76oz
100 g hazelnuts whole, roasted fein gehackt	3.53oz

Boil the caramel and butter to 117°C / 242.6. Add the finely chopped hazelnuts.

Caramelised Hazelnuts

200 g granulated sugar	7.05oz
50 g water	1.76oz
600 g hazelnuts whole, roasted	21.16oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Combine the sugar and water and bring to the boil. Add the hazelnuts, stir until golden brown and add the cacaobutter. Pour onto a marble table to cool. Immediately separate the hazelnuts into individual pieces.

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650 g Caramel with hazelnut sliceable	22.93oz
435 g Caramelised Hazelnuts	15.34oz
500 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	17.64oz

Felchlin Promotionsmaterial

- 1 piece Silicon frame white, 5 mm
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm
- 1 piece Quadro plate, 305 x 305 mm

Caramel

Immediately pour onto a Backflon foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 5 mm / 0.197 inches in height and spread level. Leave to cool at room temperature for at least an hour.

Finishing

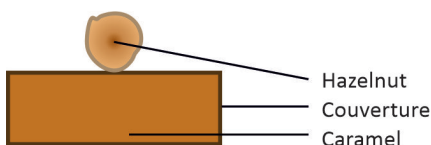
Cover thinly with tempered couverture. Cut to 30 x 30 mm / 1.18 x 1.18 inches with a knife and enrobe with tempered couverture. Place the hazelnut on top.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
TM01	Caramel brûlé fleur de sel
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

Structure



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Felchlin Marketing Material



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 : PR10091

Description : Hazelnut caramel enrobe with milk couverture, with caramelised hazelnut on top

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	526
Selling days	28 days	Kilojoule (kJ)	2200
Selling price		Lipids	35.93 g
Selling unit	100 g	saturated fatty acids	13.7 g
		Carbohydrates	42.58 g
		of which sugars	39.74 g
		Proteins	6.53 g
		Salt	0.13 g

Declaration :

Sugar, **hazelnuts 25%**, **cream**, cacao butter, **butter**, cacao kernel, **wheat glucose syrup (wheat glucose)**, **skimmed milk powder**, **whole milk powder**, water, **cream powder**, **emulsifier (soy lecithin)**, fleur de sel (sea salt), vanilla

State 16.09.2024

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

Allergen information is compliant with current Swiss legislation