

Turkish coffee Bars

Chocolates & Pralines



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|------------------------|-----------|----------------------|---------|
| RECIPE QUANTITY | 80 pieces | RECIPE NUMBER | CS15153 |
|------------------------|-----------|----------------------|---------|

Coffee - Cardamom Filling

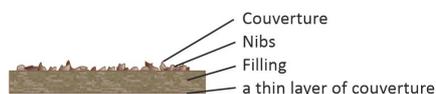
| | |
|--|---------|
| 500 g Coffeenosa, Filling coffee | 17.64oz |
| 220 g Cardamomosa F, Filling cardamom | 7.76oz |
| 220 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo | 7.76oz |
| 80 g Cacaobutter Bio, Cacao butter, Grated | 2.82oz |
| 50 g Cacao Nibs Qroqant, croquants caramelised granulated | 1.76oz |
| 50 g Croquantine, Pastry product, Croquantine | 1.76oz |

Finishing

Fill the coffee-cardamom filling into a quadro frame of 300 x 300 x 10 mm / 11.8 x 11.8 x 0.4 inches height, the base of which has already been covered with a thin layer of tempered dark couverture. Sprinkle over the cacao nibs croquant and leave to crystallise. Cut into bars of 7.5 x 1.5 cm / 2.95 x 0.59 inches with the guitar before enrobing with tempered dark couverture.

Melt the OSA's to 28°C / 82.4°F add the tempered milk couverture and cacao butter, mix well. Add the croquantine.

Structure



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| | |
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| 1070 g Coffee - Cardamom Filling | 37.74oz |
| 500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 17.64oz |
| 100 g Cacao Nibs Qroqant, croquants caramelised granulated | 3.53oz |

FELCHLIN PRODUCTS

| | |
|------|---|
| CA19 | Cacao Nibs Qroqant, croquants caramelised granulated |
| CS36 | Maracaibo Criolait 38%, Milk chocolate couverture, Rondo |
| CS76 | Cacaobutter Bio, Cacao butter, Grated |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| DF37 | Coffeenosa, Filling coffee |
| DK12 | Cardamomosa F, Filling cardamom |
| HA20 | Croquantine, Pastry product, Croquantine |

Please note: Some products are not available in all markets

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Recipe number : CS15153

Description : Experience the Arabic flavours of coffee and cardamom combined in a chocolate bar

| Sales data : | | Nutritional values per 100 g : | |
|---------------|----------|--------------------------------|---------|
| Shelf life | 180 days | Kilocalorie (kcal) | 602 |
| Selling days | 150 days | Kilojoule (kJ) | 2521 |
| Selling price | | Lipids | 44.91 g |
| Selling unit | 1 piece | saturated fatty acids | 26 g |
| | | Carbohydrates | 41.39 g |
| | | of which sugars | 37.53 g |
| | | Proteins | 5.59 g |
| | | Salt | 0.12 g |

Declaration :

Sugar, cacao kernel, cacaobutter, palm kernel oil, **whole milk powder**, palm oil, sunflower oil, **skimmed milk powder**, coffee 2% (roasted coffee), **wheat flour**, **glucose wheat**, **cream powder**, coconut fat, **emulsifier (soy lecithin)**, rape seed oil, water, cardamom, nettle extract, butter fat, cardamom oil, flavour, edible salt, emulsifier (sunflower lecithin), vanilla, **barley malt extract dried**, **colouring**, colour (paprika extract)

State 28.02.2023

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

Allergen information is compliant with current Swiss legislation