

# Dubai Chocolate with Pistacia Vera

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	4	pieces of 180 x 85 x 15 mm / 7.09 x 3.35 x 0.59 inches	<b>RECIPE NUMBER</b>	CS15252
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### Filling Chocolat white Edelweiss 36% with pistachio

190 g Pistacia Vera, Pistachio paste	6.7oz
190 g Fina Noble Valencia 60%, Praline Paste Almond	6.7oz
40 g Edelweiss 36%, White chocolate couverture, Rondo	1.41oz
140 g Kunafa dough	4.94oz

Mix the Pistacia Vera and Praline Paste and add the tempered couverture. Mix the baked kunafa dough with the filling.

### Kunafa dough

110 g kunafa dough	3.88oz
30 g butter	1.06oz

Mix the kunafa dough together with melted butter. Put loosely on a baking tray and bake until golden brown.

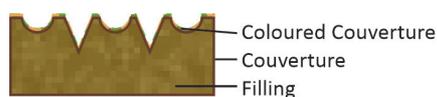
### Baking temperature

180°C / 356°F

### Baking time

approx. 20 minutes

### Structure



### Dubai Chocolate with Pistacia Vera

<b>560 g Filling Chocolat white Edelweiss 36% with pistachio</b>	<b>19.75oz</b>
<b>40 g Edelweiss 36%, White chocolate couverture, Rondo</b>	<b>1.41oz</b>
<b>3 g Colored cocoa butter dark green, Cacao butter with colour</b>	<b>0.11oz</b>
<b>40 g Edelweiss 36%, White chocolate couverture, Rondo</b>	<b>1.41oz</b>
<b>3 g Colored cocoa butter yellow, Cacao butter with colour</b>	<b>0.11oz</b>
<b>440 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo</b>	<b>15.52oz</b>

### Casting the mould

Mix the tempered white couverture and yellow cacao butter and make a few splashes, do the same with the green cacao butter. Cast with tempered couverture and leave to crystallise at room temperature.

### Finishing

Pour 140 g / 4.94 oz filling into each mould. Leave to set for at least 4 hours cover with tempered couverture. Place in the fridge for approx. 20 - 30 minutes before carefully removing from the mould.

### FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
CF95	Colored cocoa butter dark green, Cacao butter with colour
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
DF18	Pistacia Vera, Pistachio paste

Please note: Some products are not available in all markets

# Dubai Chocolate with Pistacia Vera

Pralines & Chocolates



**Recipe number :** CS15252

**Description :** Crunchy pistachio filling enrobe with the finest Maracaibo 38% milk couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	566
Selling days	14 days	Kilojoule (kJ)	2367
Selling price		Lipids	39.22 g
Selling unit	1 piece of 250 g / 8.82 oz	saturated fatty acids	16.61 g
		Carbohydrates	41.04 g
		of which sugars	33.49 g
		Proteins	10.1 g
		Salt	0.2 g

**Declaration :**

Sugar, cocoa butter, **pistachio**, **almonds**, kunafa dough (**wheat flour**, water, **wheat stark**, salt, **emulsifier (soy lecithin)**, sunflower oil, vinegar), **whole milk powder**, **skimmed milk powder**, cacao kernel, **butter**, **cream powder**, flavour, **emulsifier (soy lecithin)**, colours (tartrazine, sunset yellow, indigotine, brilliant blue), colours (tartrazine, sunset yellow), vanilla, vanilla extract

State 28.01.2025

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

Allergen information is compliant with current Swiss legislation