

Arabic Moccaccino

Pralines & Chocolates



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR30102
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Caramel with Arabic mocca

665 g Caramel brûlé fleur de sel	23.46oz
285 g espresso	10.05oz
5 g roasted coffee beans Arabian Mocha with cardamom	0.18oz
50 g butter	1.76oz

Bring the caramel, espresso and spice mixture to the boil and cook stirring continuously to 108°C / 226.4°F. Cool to 80°C at room temperature. Add butter and mix. Strain and leave to cool again to 32°C / 89.6°F before use.

Mascarponosa filling with kunafa crisp and coffee

12 g kunafa dough	0.42oz
3.8 g clarified butter	0.13oz
3.8 g icing sugar	0.13oz
5 g roasted coffee beans broken 1-2 mm / 0.039 - 0.079 inch	0.18oz
500 g Mascarponosa palmfree, Filling with mascarpone flavour	17.64oz

Mix the kunafa dough with the melted butter and icing sugar and place on a baking tray with a silicone mat. Bake, while stirring several times, until golden brown all over.

Baking temperature: fan oven at 180°C / 356°F

Baking time: 15 - 20 minutes

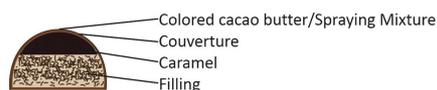
Leave to cool and break into small pieces. Add crushed coffee beans and mix well with tempered (28°C / 82.4°F) mascaponosa.

Spraying Mixture & Sao Palme 30%

400 g Sao Palme 30%, White chocolate couverture, Rondo	14.11oz
400 g Cacaobutter Bio, Cacao butter, Grated	14.11oz
80 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	2.82oz
40 g Colored cocoa butter yellow, Cacao butter with colour	1.41oz

Mix together all of the tempered ingredients.

Structure



Arabic Moccaccino

250 g Caramel with Arabic mocca	8.82oz
525 g Mascarponosa filling with kunafa crisp and coffee	18.52oz
100 g Spraying Mixture & Sao Palme 30%	3.53oz

**400 g Sao Palme 68%, Dark
chocolate couverture,
Rondo tempered**

14.11oz

Felchlin Marketing Material

5 piece Mould Duetto

**20 g Colored cocoa butter
white_Cuzco white, Cacao
butter with colour**

0.71oz

**10 g Colored cocoa butter
yellow, Cacao butter with
colour**

0.35oz

Casting of the mould

Mix the couverture with the coloured cacao butter. Spray three overlapping dots into each mould. Leave to set at room temperature. Mould with couverture and leave to set at room temperature, before chilling in the fridge at 5°C / 41°F for about 15 minutes.

Finishing

Pipe 2 g / 0.07 oz of the caramel into the prepared moulds and leave at room temperature for 2 - 3 hours until a thin skin has formed on the surface. Pipe 5 g / 0.18 oz of the filling on top of the caramel and leave overnight. Cover with tempered couverture. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

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FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CR17	Sao Palme 30%, White chocolate couverture, Rondo
CR27	Sao Palme 68%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DF32	Mascarpone palmfree, Filling with mascarpone flavour
TM01	Caramel brûlé fleur de sel
VO72	Mould Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72B Casting mould Duetto

21-piece double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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Recipe number : PR30102

Description : Spiced mocca caramel with crispy mascarponosa filling

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	570
Selling days	28 days	Kilojoule (kJ)	2385
Selling price		Lipids	43.79 g
Selling unit	100 g	saturated fatty acids	26.82 g
		Carbohydrates	37.45 g
		of which sugars	34.57 g
		Proteins	4.36 g
		Salt	0.1 g

Declaration :

Sugar, cacao kernel, cacao butter, coconut oil, sunflower oil, coffee 6%, **cream powder, cream, skimmed milk powder, butter, whey powder, wheat glucose syrup (wheat glucose)**, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF)), illipe butter, shea butter, kunafa dough (**wheat flour**, water, **wheat stark**, salt, **emulsifier (soy lecithin)**, sunflower oil, vinegar), **partial skimmed milk powder, whole milk powder**, concentrated butter, emulsifier (sunflower lecithin), calcium carbonates, **emulsifier (soy lecithin)**, flavour, water, modified starch, fleur de sel (sea salt), vegetable fat, Trehalose, vanilla, vegetable juice, spirulina, citric acid, vanilla extract

State 02.04.2024

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

Allergen information is compliant with current Swiss legislation