

Mia Marshmallow

Bionda 36%



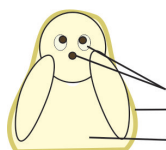
RECIPE QUANTITY	35	Mia moulds of 4 pieces	RECIPE NUMBER	CS15319
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Koa Cacao Fruit Juice meringue

200 g water	7.05oz
150 g glucose	5.29oz
1.5 g yellow pectin	0.05oz
336 g granulated sugar	11.85oz
2.5 g tartaric acid 1:1	0.09oz
190 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	6.7oz
30 g egg white powder	1.06oz
50 g inulin in cold (replaceable by sugar)	1.76oz
40 g liquid sorbitol	1.41oz

Bring the water, glucose, sugar, pectin and tartaric acid to 122°C / 251.6°F. Mix some of the sugar with the pectin. Whisk the Cacao fruit juice, egg white powder, inulin and sorbitol to obtain a firm meringue. Pour the cooked sugar little by little over the meringue. Whip for an instant. Place the meringue into a piping bag and leave to cool on a marble to approx. 35 - 40°C / 95 - 104°F.

Structure



white and dark couverture
Bionda Couverture
Kao Cacao Fruit Juice meringue

Mia Marshmallow

2200 g Bionda 36%, White chocolate couverture caramel, Rondo	77.6oz
500 g Koa Cacao Fruit Juice meringue	17.64oz
150 g Edelweiss 36%, White chocolate couverture, Rondo	5.29oz
150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.29oz

Felchlin Promotionsmaterial

Casting mould rabbit girl Mia
Satin ribbon brown
Cellophan bag for mini bunny, Cross bottom bag

Finishing

Pipe in the eyes and nose of the Mia bunnies with dark and white couverture and leave to set. Felchlin Mia mould 2 x with Bionda Couverture. Let it crystallise in the fridge. Fill directly 7 g / 0.25 oz of the meringue per Mia mould. Spread out tempered Bionda couverture for the base and place on the Mia bunny mould and leave it to set. Leave to fully crystallise in the fridge for about 20 minutes before demoulding.

Attention

Meringue should be prepared using the whole basic recipe, otherwise the mixture is not easy to make.

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
VO67	Casting mould rabbit girl Mia
WB38	Cellophan bag for mini bunny, Cross bottom bag
WM82	Satin ribbon brown

Please note: Some products are not available in all markets

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Bionda 36%

Felchlin Marketing Material



VO67 Casting mould rabbit girl Mia

Sujet H 53 x B 50 x T 37 mm



WB38 Cellophan bag for mini bunny, Cross bottom bag

Format 80 x 130 x 45 mm



WM82 Satin ribbon brown

Mia Marshmallow

Bionda 36%



Recipe number : CS15319

Description : Easterrabbit Mia with finest Bionda Couverture and Koa Cacao Fruit Juice meringue filling

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	543
Selling days	28 days	Kilojoule (kJ)	2273
Selling price		Lipids	36.37 g
Selling unit	1 piece	saturated fatty acids	21.89 g
		Carbohydrates	49.38 g
		of which sugars	45.78 g
		Proteins	3.91 g
		Salt	0.24 g

Declaration :

Sugar, cacao butter, **whole milk powder**, butterfat, **whely powder**, water, Cacao Fruit Juice 3%, cacao kernel, **glucose syrup (wheat glucose)**, maltodextrin, **skimmed milk powder**, inulin, humectant (sorbitol), **egg white powder**, **emulsifier (soya lecithin)**, caramel, acidifying agent (tartaric acid (L+)), gelling agent (pectin), vanilla extract, vanilla

State 20.03.2023

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

Allergen information is compliant with current Swiss legislation