

Gianduja Intenso dark with Croquantine

in Duetto moulds



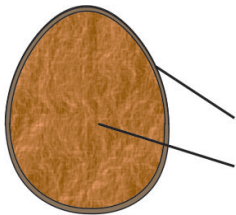
RECIPE QUANTITY	1	Duetto moulds of 21 pieces	RECIPE NUMBER	CS15287
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Gianduja Hazelnut-Almond Intenso

240 g Gianduja D Intenso, Gianduja hazelnut, Bar	8.47oz
200 g Praline Croquantine, Filling almond with biscuit splinters	7.05oz

Temper the gianduja with the praliné at 28°C / 82.4°F. Whip in the machine at first speed using a pedal during 1 minute. Use.

Structure



Couverture
Gianduja

Gianduja Intenso dark with Croquantine

170 g Sambirano 68%, Dark chocolate couverture, Rondo	6oz
440 g Gianduja Hazelnut-Almond Intenso	15.52oz

Felchlin Promotionsmaterial

- 1 piece Mould Duetto
- 4 piece Packaging Duetto

Casting of the mould

Mould with the couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

Finishing

Seal both mould parts with Gianduja and leave to crystallise in the refrigerator. Pipe 1 small Gianduja drop onto the surface and leave assemble the two parts. Leave to crystallise again in the refrigerator and remove from mould.

FELCHLIN PRODUCTS

CP83	Gianduja D Intenso, Gianduja hazelnut, Bar
CU30	Sambirano 68%, Dark chocolate couverture, Rondo
DK27	Praline Croquantine, Filling almond with biscuit splinters
VO72	Mould Duetto
WB04	Packaging Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



WB04 Packaging Duetto

Cardboard box with transparent cover.
Format 90.5 x 60.5 x 14 mm / 3.56 x 2.38 x 0.55 inches

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Recipe number : CS15287

Description : Creamy gianduja egg with cacao nibs crunch, reduced sugar

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	577
Selling days	28 days	Kilojoule (kJ)	2414
Selling price		Lipids	41.49 g
Selling unit	100 g	saturated fatty acids	17.36 g
		Carbohydrates	40.04 g
		of which sugars	33.22 g
		Proteins	9.62 g
		Salt	0.11 g

Declaration :

Sugar, cacao kernel, **hazelnuts 15%**, **almonds 10%**, **whole milk powder**, cacaobutter, **wheat flour**, coconut fat, rapeseed oil, illipe butter, shea butter, **emulsifier (soy lecithin)**, water, **skimmed milk powder**, butterfat, flavour, edible salt, emulsifier (rapeseed oil lecithin), **barley malt extract**, paprika, vanilla

State 18.03.2024

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

Allergen information is compliant with current Swiss legislation