

Champagne Truffles with sparkling wine

Pralines & Chocolates



RECIPE QUANTITY	63	pieces	RECIPE NUMBER	TR30013
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Ganache milk crème 33% with champagne sparkling wine

in all markets

300 g Maracaibo Crème 33%, Milk chocolate couverture, Rondo	10.58oz
150 g Champagne, sparkling wine	5.29oz
80 g butter	2.82oz

Heat the couverture to 45°C / 113°F, add Champagne, fold in softened butter and homogenise using a hand blender.

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170.1 g truffle shells Creole 49% (63 pc)	6oz
530 g Ganache milk crème 33% with champagne sparkling wine	18.7oz
100 g Maracaibo Crème 33%, Milk chocolate couverture, Rondo	3.53oz
20 g icing sugar	0.71oz

Finishing

When the temperature of the ganache is between 31-33°C / 87.8-91.4°F. Pipe immediately into the pre prepared couverture truffle shells or moulds and leave to crystallise for at least 12 hours before closing the shells with couverture. Roll in icing sugar.

FELCHLIN PRODUCTS

CS34 Maracaibo Crème 33%, Milk chocolate couverture, Rondo

Please note: Some products are not available

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Recipe number : TR30013

Description : Milk truffles with Champagne ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	509
Selling days	14 days	Kilojoule (kJ)	2130
Selling price		Lipids	34.7 g
Selling unit	100 g	saturated fatty acids	21.05 g
		Carbohydrates	36.2 g
		of which sugars	35.47 g
		Proteins	5.68 g
		Salt	0.18 g

Declaration :

Sugar, champagne 18%, cacaobutter, **butter**, cacao kernel, **whole milk powder**, **skimmed milk powder**, **partial skimmed milk powder**, **cream powder**, **emulsifier (soy lecithin)**, vanilla

State 03.06.2025

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

Allergen information is compliant with current Swiss legislation