

Easter eggs

Pralines & Chocolates



RECIPE QUANTITY 180 pieces of 5 g

RECIPE NUMBER

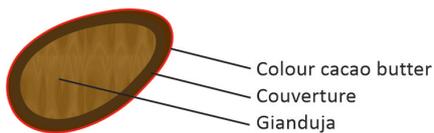
CS15016

Gianduja Milk Fina Hazelnut Rio Huimbi 42%

| | |
|---|---------|
| 500 g Fina Noble Piemontese 60%, Praline Paste Hazelnut | 17.64oz |
| 250 g Rio Huimbi 42%, Milk chocolate couverture, Rondo | 8.82oz |

Stir the tempered ingredients together until smooth.

Structure



Easter eggs

| | |
|--|---------|
| 150 g Rio Huimbi 62%, Dark chocolate couverture, Rondo | 5.29oz |
| 750 g Gianduja Milk Fina Hazelnut Rio Huimbi 42% | 26.46oz |

Casting

Spray half-egg praline moulds with the desired confectionery mixture and mould with couverture. Leave to set at room temperature before chilling in the fridge at 5°C /41°F for approx. 15 minutes.

Finishing

Fill the Gianduja into the pre-lined moulds, spread smooth and refrigerate for approx. 30 minutes.

The whole egg: Close with Gianduja and assemble both moulds together close.

The half egg: Cover with tempered Couverture, so that there are no air bubbles or holes.

Refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould.

FELCHLIN PRODUCTS

| | |
|------|---|
| CR40 | Rio Huimbi 42%, Milk chocolate couverture, Rondo |
| CR60 | Rio Huimbi 62%, Dark chocolate couverture, Rondo |
| DC74 | Fina Noble Piemontese 60%, Praline Paste Hazelnut |

Please note: Some products are not available in all markets

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Recipe number : CS15016

Description : Hazelnut gianduja with Rio Huimbi 42% Grand Cru Couverture

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 42 days | Kilocalorie (kcal) | 595 |
| Selling days | 28 days | Kilojoule (kJ) | 2490 |
| Selling price | | Lipids | 42.54 g |
| Selling unit | 100 g | saturated fatty acids | 15.02 g |
| | | Carbohydrates | 43.46 g |
| | | of which sugars | 38.29 g |
| | | Proteins | 6.88 g |
| | | Salt | 0.06 g |

Declaration :

Sugar, **hazelnuts 34%**, cacaobutter, cacao kernel, **skimmed milk powder, whole milk powder, cream powder**

State 11.11.2024

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

Allergen information is compliant with current Swiss legislation