

# Tartufi almond dark

## Pralines & Chocolates



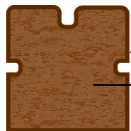
<b>RECIPE QUANTITY</b>	6	silicone moulds of 35 pieces	<b>RECIPE NUMBER</b>	PR10568
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### Tartufi Maracaibo 65% almond

1000 g Rustica Noble Valencia 60%, Praline Paste Almond	35.27oz
1100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	38.8oz

Stir the praline paste and tempered couverture in the mixer bowl for 1 minute on speed 1.

### Structure



Cacao powder  
Tartufi

### Tartufi almond dark

2100 g Tartufi Maracaibo 65% almond	74.08oz
200 g Cacao powder 20-22%	7.05oz

### Felchlin Marketing Material

6 piece Silicone mould Tartufi, 35 pieces

### Finishing

Fill the Gianduja into tartufi silicone moulds and tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding. Roll into cacao powder.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

### FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
HA01	Cacao powder 20-22%
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

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Felchlin Marketing Material



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**VO00 Silicone mould Tartufi, 35 pieces**

Format 300 X 175 X 15 mm / 11.81 X 6.89 X 0.59 inches

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**Recipe number :** PR10568

**Description :** Tartufi almond dark with a creamy fondant

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	56 days	Kilocalorie (kcal)	562
Selling days	28 days	Kilojoule (kJ)	2351
Selling price		Lipids	39.34 g
Selling unit	100 g	saturated fatty acids	15.94 g
		Carbohydrates	35.91 g
		of which sugars	32.84 g
		Proteins	10.67 g
		Salt	0.01 g

**Declaration :**

Sugar, **almonds 26%**, cacao kernel, cacao powder, cacaobutter, acidity regulator (potassium carbonate), vanilla

State 12.08.2024

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

Allergen information is compliant with current Swiss legislation