

# Xocolatl Grenada

with Grenada 65% Grand Cru Couverture



RECIPE QUANTITY 12 Gläser

RECIPE NUMBER DR10455

## Xocolatl Grenada

|                                                     |         |
|-----------------------------------------------------|---------|
| 900 g milk 3.5%                                     | 31.75oz |
| 180 g Grenada 65%, Dark chocolate couverture, Rondo | 6.35oz  |

Bring the milk to the boil. Dissolve the Grenada Couverture 65% in it and froth well with the rotor mixer for about 30 seconds. Serve hot.

## Shortbread Grenada

|                                      |        |
|--------------------------------------|--------|
| 250 g butter unsalted                | 8.82oz |
| 50 g icing sugar                     | 1.76oz |
| 30 g raw sugar                       | 1.06oz |
| 10 g vanilla sugar                   | 0.35oz |
| 35 g heavy cream 35%                 | 1.23oz |
| 1 g salt Red Murray River Salt, fine | 0.04oz |
| nutmeg Grenada, freshly rasped       |        |
| cinnamon powder Grenada              |        |
| cloves powdered, Grenada             |        |
| 360 g pastry flour type 400          | 12.7oz |

Beat the butter, icing sugar and raw cane sugar, vanilla sugar and cream together until creamy white, add the spices, finally fold in the flour and chill.

## Xocolatl Grenada

|                          |         |
|--------------------------|---------|
| 1080 g Xocolatl Grenada  | 38.1oz  |
| 650 g Shortbread Grenada | 22.93oz |

## Felchlin Promotionsmaterial

|                                       |         |
|---------------------------------------|---------|
| 840 g Glass plate for Xocolatl, black | 29.63oz |
| Xocolatl glass, 1.8 dl double-walled  |         |

## Finishing

Roll out the shortbread dough to 0.8 cm, chill, cut 0.75 cm wide with a harp, cut to 15 cm length with a knife, sprinkle with water, grate fresh nutmeg on top, sprinkle with Demerara sugar, bake. Makes about 70 pieces of 9 g each.

## Baking temperature

190°C

## Baking time

15 - 18 minutes

Serve with a shortbread.

## FELCHLIN PRODUCTS

|      |                                               |
|------|-----------------------------------------------|
| CR44 | Grenada 65%, Dark chocolate couverture, Rondo |
| WR34 | Xocolatl glass, 1.8 dl double-walled          |
| WR35 | Glass plate for Xocolatl, black               |

# Xocolatl Grenada

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## Felchlin Marketing Material



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**WR35 Glas-Tablett Xocolatl, schwarz**

260 x 125 x 20 mm  
Mindestbestellmenge 6 Stück



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**WR34 Glas Xocolatl, 1.8 dl, doppelwandig**

80 x 120 mm  
Mindestbestellmenge 6 Stück

# Xocolatl Grenada

with Grenada 65% Grand Cru Couverture



**Recipe number :** DR10455

**Description :** Light and airy chocolate drink made from Grand Cru Grenada couverture with crispy shortbread

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 1 day   | Kilocalorie (kcal)                    | 186     |
| Selling days        | 1 day   | Kilojoule (kJ)                        | 777     |
| Selling price       |         | Lipids                                | 11.82 g |
| Selling unit        | 1 glass | saturated fatty acids                 | 7.07 g  |
|                     |         | Carbohydrates                         | 16.41 g |
|                     |         | of wich sugars                        | 7.42 g  |
|                     |         | Proteins                              | 2.96 g  |
|                     |         | Salt                                  | 0.08 g  |

**Declaration :**

**Whole milk, wheat flour, butter, sugar, cacao kernel, cream, raw cane sugar, cocoa butter, vanilla sugar, edible salt, emulsifier (soy lecithin), vanilla, nutmeg, cinnamon, cloves**

State 31.03.2022