

Cacao Fruit Couverture Cake

Valencia



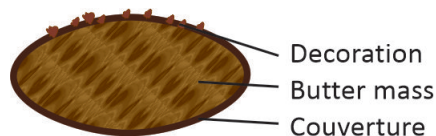
RECIPE QUANTITY	22	pieces	RECIPE NUMBER	GB20096
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Butter mixture, Valencia 1:1, Cacao Fruit couverture

550 g Valencia F 1:1, Bakeable filling almond, Firm or California 1:1, Bakeable filling almond	19.4oz
205 g butter	7.23oz
90 g raw sugar	3.17oz
225 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	7.94oz
340 g fresh eggs	11.99oz
100 g pastry flour type 550	3.53oz
3 g baking powder	0.11oz

Mix the almond paste together with the softened butter, sugar and melted couverture and stir until creamy. Slowly add the beaten egg and mix until well incorporated but not over aerated. Stir in the sieved flour and baking powder.

Structure



Cacao Fruit Couverture Cake

1513 g Butter mixture, Valencia 1:1, Cacao Fruit couverture **53.37oz**

330 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo **11.64oz**

Felchlin Marketing Material

Formaflex for 6 "Cabosse"

Butter mixture

Pipe 65 g / 2.29 oz into silicone baking moulds, bake.

Baking temperature:

180 - 190°C / 356 - 374°F

Baking time: for approximately 35 minutes

Finishing

Remove the chocolate cakes from the silicone forms and leave to cool down completely.

Enrobe with Couverture and decorate as required.

FELCHLIN PRODUCTS

CV15	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo
KK42	Valencia F 1:1, Bakeable filling almond, Firm
VM54	Formaflex for 6 "Cabosse"

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VM54 Formaflex for 6 "Cabosse"

for 6 pieces format of 75 x 21 x 47 mm / 2.95 x 0.83 x 1.85 inch

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Recipe number : GB20096

Description : Cacao Fruit Couverture Cake with almond filling

Sales data :		Nutritional values per 100 g :	
Shelf life	2 days	Kilocalorie (kcal)	454
Selling days	1 day	Kilojoule (kJ)	1898
Selling price		Lipids	31.55 g
Selling unit	1 piece	saturated fatty acids	14.32 g
		Carbohydrates	31.21 g
		of which sugars	23.65 g
		Proteins	7.99 g
		Salt	0.17 g

Declaration :

Cacao kernel, **eggs**, sugar, **almonds 15%**, **butter**, cacao fruit juice concentrate, **wheat flour**, raw cane sugar, water, raising agent (baking powder), edible salt, preserving agents (sorbic acid, potassium sorbate)

State 12.03.2024

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

Allergen information is compliant with current Swiss legislation