

Ramadan Collection

2026



Felchlin
SWITZERLAND



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Tartufi pistachio almonds

Pralines & Chocolates



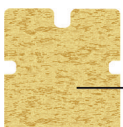
RECIPE QUANTITY	4	silicone moulds of 35 pieces	RECIPE NUMBER	PR10571
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Tartufi Edelweiss 36% pistachios

900 g Fina Noble Valencia 60%, Praline Paste Almond	31.75oz
100 g Pistacia Vera, Pistachio paste	3.53oz
640 g Edelweiss 36%, White chocolate couverture, Rondo	22.58oz

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

Structure



Tartufi

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.

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

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
DF18	Pistacia Vera, Pistachio paste
VO00	Silicone mould Tartufi, 35 pieces

Tartufi pistachio almonds

1640 g Tartufi Edelweiss 36% pistachios	57.85oz
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Felchlin Marketing Material

4 piece Silicone mould Tartufi, 35
pieces

Please note: Some products are not available in all markets

Tartufi mango

Pralines & Chocolates



RECIPE QUANTITY	4	silicone moulds of 35 pieces	RECIPE NUMBER	PR10570
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Tartufi Edelweiss 36% mangonosa

660 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	23.28oz
340 g Mangonosa, Filling mango passionfruit	11.99oz
520 g Edelweiss 36%, White chocolate couverture, Rondo	18.34oz
110 g Cacaobutter Bio, Cacao butter, Grated	3.88oz

Stir the praline paste and OSA until smooth and temper to 28°C / 82.4°F. Temper the couverture and cacao butter and add. Stir for 1 minute in the mixer bowl on speed 1.

Structure



Tartufi

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.

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

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DC77	Mangonosa, Filling mango passionfruit
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

Tartufi mango

1630 g Tartufi Edelweiss 36% mangonosa	57.5oz
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Felchlin Marketing Material

4 piece Silicone mould Tartufi, 35 pieces

Tartufi raspberry

Pralines & Chocolates



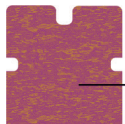
RECIPE QUANTITY	4	silicone moulds of 35 pieces	RECIPE NUMBER	PR10565
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Tartufi Criolait 38% frambonosa

660 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	23.28oz
340 g Frambonosa, Filling raspberry	11.99oz
520 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	18.34oz
110 g Cacaobutter Bio, Cacao butter, Grated	3.88oz

Stir the praline paste and OSA until smooth and temper to 28°C / 82.4°F. Temper the couverture and cacao butter and add. Stir for 1 minute in the mixer bowl on speed 1.

Structure



Tartufi

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.

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

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DC76	Frambonosa, Filling raspberry
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

Tartufi raspberry

1630 g Tartufi Criolait 38% frambonosa	57.5oz
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Felchlin Marketing Material

4 piece Silicone mould Tartufi, 35 pieces

Tartufi Cappuccino

Pralines & Chocolates



RECIPE QUANTITY	5	silicone moulds of 35 pieces	RECIPE NUMBER	PR10562
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Tartufi Criolait 38% cappuccino

660 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	23.28oz
340 g Cappuccino F, Filling coffee, Firm	11.99oz
620 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	21.87oz
110 g Cacaobutter Bio, Cacao butter, Grated	3.88oz

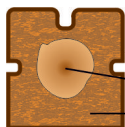
Stir the praline paste and cappuccino until smooth and temper to 28°C / 82.4°F. Temper the couverture and cacao butter and add. Stir for 1 minute in the mixer bowl on speed 1.

Finishing

Fill the Gianduja into tartufi silicone moulds, press a hazelnut into each, 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-chocolate powder 1:1.

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

Structure



Cacao & chocolate powder
Hazelnut
Tartufi

Tartufi Cappuccino

1730 g Tartufi Criolait 38% cappuccino	61.02oz
150 g hazelnuts whole, roasted, Piemontese	5.29oz
100 g Cacao powder 20-22%	3.53oz
100 g chocolate powder	3.53oz

Felchlin Marketing Material

5 piece Silicone mould Tartufi, 35 pieces

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC17	Cappuccino F, Filling coffee, Firm
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA01	Cacao powder 20-22%
VO00	Silicone mould Tartufi, 35 pieces

Please note: Some products are not available in all markets

Xoco Crema Italienne

with Egg Whip and Chocolate Chip Cookies



RECIPE QUANTITY	1	glass bowl	RECIPE NUMBER	DR10468
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Xoco Crema Italienne

90 g Xoco Crema Italienne base	3.17oz
30 g milk 3.5%	1.06oz

Boil the milk, add the Xoco Crema Italienne base and bring to the boil, stirring constantly.

Xoco Crema Italienne base

600 g milk 3.5%	21.16oz
30 g cornstarch	1.06oz
60 g glucose syrup DE 41-46	2.12oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	6.35oz
30 g Cacaomass Maracaibo 100%, Cacaomasse, Rondo	1.06oz

Boil the milk and glucose, mix the starch with a little cold milk, pour into the remaining milk and bring to the boil like a vanilla cream, add the rapée and cacao mass, stir well, fill and chill.

Xoco Crema Egg Whip

50 g icing sugar	1.76oz
0.5 g xanthan gum	0.02oz
200 g past. liquid egg yolk	7.05oz
150 g unsweetened condensed milk	5.29oz
150 g heavy cream 35%	5.29oz

Sieve the icing sugar and mix with the xanthan gum, add the remaining ingredients and mix until smooth, sieve into an iSi Thermo Whip using a funnel and pour in, fill with one gas cartridge and shake vigorously 25 times, chill for at least 2 hours.

Tip:

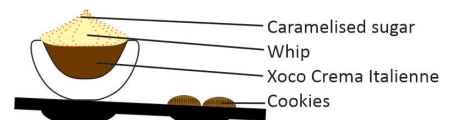
If you want to use the whip immediately, you can charge two gas cartridge instead of one piece but the foam will be more airy.

Cookie dough Chocolate Chip

170 g butter	6oz
115 g Muscovado sugar light	4.06oz
115 g granulated sugar	4.06oz
4 g fleur de sel	0.14oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
70 g fresh eggs	2.47oz
260 g pastry flour type 400 or type 420	9.17oz
12 g baking powder	0.42oz
250 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	8.82oz

Whip the butter, sugars, fleur de sel and scraped vanilla until creamy. Slowly add the eggs, sieve the flour and baking powder together and mix in with the Chocolini.

Structure



Xoco Crema Italienne

120 g Xoco Crema Italienne	4.23oz
50 g Xoco Crema Egg Whip	1.76oz
25 g Cookie dough Chocolate Chip	0.88oz
3 g raw cane sugar fine ground	0.11oz

Mini Chocolate Chip Cookies

Xoco Crema Italienne

with Egg Whip and Chocolate Chip Cookies

Portion the fresh dough with a small ice cream scoop portion, 3 cm / 1.18 inch Ø, approx. 12.5 g / 0.44 oz. Put directly onto baking paper and baking tray and bake.

Baking temperature:

160°C / 320°F

Baking time:

approx. 9 minutes

Finishing

Fill the hot Xoco Crema Italienne into a glass bowl, shake the Egg Whip bottle vigorously again before use, spray the whip on top, dust with ground raw cane sugar and caramelise, decorate with 2 mini chocolate chip cookies and serve hot.

Source of supply:

Double-walled glass bowl

www.cash-hotel.ch, Art. Nr. 20.348.021

www.zieher.com, Art. Nr. 4956.03

FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated

Please note: Some products are not available in all markets

Xoco Frappé Strawberry Cream Cheese

with white ganache



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10467
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Xoco Frappé Strawberry Cream Cheese

65 g Ganache white Edelweiss	2.29oz
36% for Xoco Frappé	
30 g strawberry puree without	1.06oz
added sugar, Boiron	
30 g Philadelphia cream cheese	1.06oz
75 g crushed ice	2.65oz
2 g lime juice, fresh	0.07oz

Place the crushed ice in the blender, add the cold ganache, puree, cream cheese and lime juice, blend for approx. 1 - 2 minutes.

Ganache white Edelweiss 36% for Xoco Frappé

450 g milk 3.5%	15.87oz
100 g glucose syrup DE 41-46	3.53oz
1000 g Edelweiss 36%, White	35.27oz
chocolate couverture,	
Rondo	

Bring the milk and glucose to the boil, add a third of the liquid to the couverture and to obtain a smooth homogeneous ganache, little by little add the remaining liquid and finally homogenise with a hand blender.

Xoco Frappé Milk Foam

100 g milk 3.5%	3.53oz
400 g heavy cream 35%	14.11oz
0.5 g xanthan gum	0.02oz

Mix all the ingredients together, sieve, pour into an iSi Gourmet Whip, fill with one cartridge, shake vigorously 20 times, chill for at least 2 hours, shake vigorously again before use.

Xoco Frappé Topping Chocolate Sauce

500 g unsweetened condensed	17.64oz
milk	
25 g liquid sorbitol	0.88oz
25 g glucose syrup DE 41-46	0.88oz
100 g Sugar syrup 30°Bé	3.53oz
220 g Maracaibo Clasificado 65%,	7.76oz
Dark chocolate couverture,	
Rondo	

Bring the condensed milk, sorbitol, glucose and sugar syrup to the boil, slowly add to the couverture and homogenise with a hand blender.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Xoco Frappé Strawberry Cream Cheese

200 g Xoco Frappé Strawberry	7.05oz
Cream Cheese	
30 g Xoco Frappé Milk Foam	1.06oz
20 g Xoco Frappé Topping	0.71oz
Chocolate Sauce	

Felchlin Promotionsmaterial

1 piece Xocolatl glass double-	
walled, 180 ml	
1 piece Glass plate Xocolatl, black	

Finishing

Xoco Frappé Strawberry Cream Cheese serve immediately.

Tip

The various Xoco Frappés can be decorated with a light and airy milk foam and various toppings.

Variations:

Flavours can also be varied with the addition to each.

Xoco Frappé Topping Chocolate Sauce
Felchlin Caramel brûlé fleur de sel
Felchlin Ghana nibs
Felchlin Cacao nibs Croquant
Felchlin Croquantine
Felchlin Koa Flakes

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate
	couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark
	chocolate couverture, Rondo
WR34	Xocolatl glass double-walled, 180
	ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

Xoco Frappé Espresso Latte

with milk ganache



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10466
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Xoco Frappé Espresso Latte

75 g Criolait 38% milk ganache for Xoco Frappé	2.65oz
50 g espresso	1.76oz
75 g crushed ice	2.65oz

Place the crushed ice in the blender, add the cold ganache and cold espresso, blend for approx. 1 - 2 minutes.

Criolait 38% milk ganache for Xoco Frappé

450 g milk 3.5%	15.87oz
100 g glucose syrup DE 41-46	3.53oz
1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz

Bring the milk and glucose to the boil, add a third of the liquid to the couverture and to obtain a smooth homogeneous ganache, little by little add the remaining liquid and finally homogenise with a hand blender.

Xoco Frappé Milk Foam

100 g milk 3.5%	3.53oz
400 g heavy cream 35%	14.11oz
0.5 g xanthan gum	0.02oz

Mix all the ingredients together, sieve, pour into an iSi Gourmet Whip, fill with one cartridge, shake vigorously 20 times, chill for at least 2 hours, shake vigorously again before use.

Xoco Frappé Topping Chocolate Sauce

500 g unsweetened condensed milk	17.64oz
25 g liquid sorbitol	0.88oz
25 g glucose syrup DE 41-46	0.88oz
100 g Sugar syrup 30°Bé	3.53oz
220 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.76oz

Bring the condensed milk, sorbitol, glucose and sugar syrup to the boil, slowly add to the couverture and homogenise with a hand blender.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Xoco Frappé Espresso Latte

200 g Xoco Frappé Espresso Latte	7.05oz
30 g Xoco Frappé Milk Foam	1.06oz
20 g Xoco Frappé Topping Chocolate Sauce	0.71oz

Felchlin Promotionsmaterial

- 1 piece Xocolatl glass double-walled, 180 ml
- 1 piece Glass plate Xocolatl, black

Finishing

Xoco Frappé Espresso Latte serve immediately.

Tip

The various Xoco Frappés can be decorated with a light and airy milk foam and various toppings.

Variations:

Flavours can also be varied with the addition to each.

Xoco Frappé Topping Chocolate Sauce
Felchlin Caramel brûlé fleur de sel
Felchlin Ghana nibs
Felchlin Cacao nibs Croquant
Felchlin Croquantine
Felchlin Koa Flakes

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

Xoco Frappé Caramel Sea Salt

with milk ganache



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10460
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Xoco Frappé Caramel Sea Salt

75 g Criolait 38% milk ganache for Xoco Frappé	2.65oz
20 g Caramel brûlé fleur de sel	0.71oz
30 g milk 3.5%	1.06oz
75 g crushed ice	2.65oz
0.1 g sea salt 1 pinch	0oz

Place the crushed ice in the blender, add the cold ganache, Caramel brûlé, cold milk and sea salt, blend for approx. 1 - 2 minutes.

Criolait 38% milk ganache for Xoco Frappé

450 g milk 3.5%	15.87oz
100 g glucose syrup DE 41-46	3.53oz
1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz

Bring the milk and glucose to the boil, add a third of the liquid to the couverture and to obtain a smooth homogeneous ganache, little by little add the remaining liquid and finally homogenise with a hand blender.

Xoco Frappé Milk Foam

100 g milk 3.5%	3.53oz
400 g heavy cream 35%	14.11oz
0.5 g xanthan gum	0.02oz

Mix all the ingredients together, sieve, pour into an iSi Gourmet Whip, fill with one cartridge, shake vigorously 20 times, chill for at least 2 hours, shake vigorously again before use.

Xoco Frappé Topping Chocolate Sauce

500 g unsweetened condensed milk	17.64oz
25 g liquid sorbitol	0.88oz
25 g glucose syrup DE 41-46	0.88oz
100 g Sugar syrup 30°Bé	3.53oz
220 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.76oz

Bring the condensed milk, sorbitol, glucose and sugar syrup to the boil, slowly add to the couverture and homogenise with a hand blender.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Xoco Frappé Caramel Sea Salt

200 g Xoco Frappé Caramel Sea Salt	7.05oz
30 g Xoco Frappé Milk Foam	1.06oz
20 g Xoco Frappé Topping Chocolate Sauce	0.71oz

Felchlin Promotionsmaterial

- 1 piece Xocolatl glass double-walled, 180 ml
- 1 piece Glass plate Xocolatl, black

Finishing

Xoco Frappé Caramel Sea Salt serve immediately.

Tip

The various Xoco Frappés can be decorated with a light and airy milk foam and various toppings.

Variations:

Flavours can also be varied with the addition to each.

Xoco Frappé Topping Chocolate Sauce
Felchlin Caramel brûlé fleur de sel
Felchlin Ghana nibs
Felchlin Cacao nibs Croquant
Felchlin Croquantine
Felchlin Koa Flakes

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

Xoco Frappé Tropical

with white ganache



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10459
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Xoco Frappé Tropical

75 g Ganache white Edelweiss 36% for Xoco Frappé	2.65oz
50 g tropical fruit purée	1.76oz
75 g crushed ice	2.65oz

Place the crushed ice in the blender, add the cold ganache and puree, blend for approx. 1 - 2 minutes.

Ganache white Edelweiss 36% for Xoco Frappé

450 g milk 3.5%	15.87oz
100 g glucose syrup DE 41-46	3.53oz
1000 g Edelweiss 36%, White chocolate couverture, Rondo	35.27oz

Bring the milk and glucose to the boil, add a third of the liquid to the couverture and to obtain a smooth homogeneous ganache, little by little add the remaining liquid and finally homogenise with a hand blender.

Xoco Frappé Milk Foam

100 g milk 3.5%	3.53oz
400 g heavy cream 35%	14.11oz
0.5 g xanthan gum	0.02oz

Mix all the ingredients together, sieve, pour into an iSi Gourmet Whip, fill with one cartridge, shake vigorously 20 times, chill for at least 2 hours, shake vigorously again before use.

Xoco Frappé Topping Chocolate Sauce

500 g unsweetened condensed milk	17.64oz
25 g liquid sorbitol	0.88oz
25 g glucose syrup DE 41-46	0.88oz
100 g Sugar syrup 30°Bé	3.53oz
220 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.76oz

Bring the condensed milk, sorbitol, glucose and sugar syrup to the boil, slowly add to the couverture and homogenise with a hand blender.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Xoco Frappé Tropical

200 g Xoco Frappé Tropical	7.05oz
30 g Xoco Frappé Milk Foam	1.06oz
20 g Xoco Frappé Topping Chocolate Sauce	0.71oz

Felchlin Promotionsmaterial

- 1 piece Xocolatl glass double-walled, 180 ml
- 1 piece Glass plate Xocolatl, black

Finishing

Xoco Frappé Tropical serve immediately.

Tip

The various Xoco Frappés can be decorated with a light and airy milk foam and various toppings.

Variations:

Flavours can also be varied with the addition to each.
Xoco Frappé Topping Chocolate Sauce
Felchlin Caramel brûlé fleur de sel
Felchlin Ghana nibs
Felchlin Cacao nibs Croquant
Felchlin Croquantine
Felchlin Koa Flakes

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

Xocolatl Mangonosa

with Grand Cru Clasificado



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10456
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Xocolatl Mangonosa

125 g milk 3.5%	4.41oz
20 g Mangonosa, Filling mango passionfruit	0.71oz
25 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	0.88oz

Please note: Some products are not available
in all markets

Variant 1 for single portions:

Froth the milk and Rapée in the Nespresso
frother, add soft OSA at the end of the
process and finish frothing.

Variant 2 for larger quantities:

Boil the milk, add the Mangonosa and stir.
Pour the hot OSA milk and rapée into a
blender and froth.

Xocolatl Mangonosa

170 g Xocolatl Mangonosa **6oz**

Felchlin Promotionsmaterial

**1 piece Xocolatl glass double-
walled, 180 ml**

1 piece Glass plate Xocolatl, black

Finishing

Xocolatl serve directly hot.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
DC77	Mangonosa, Filling mango passionfruit
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Chocolate Bar Crème brûlée

in mould chocolate squares Rotondo



RECIPE QUANTITY	10	pieces of 160 g / 5.64 oz	RECIPE NUMBER	CS15534
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Filling Edelweiss white chocolate 36% with mascarponosa

360 g Mascarponosa palmfree, Filling with mascarpone flavour	12.7oz
90 g Caramel brûlé fleur de sel	3.17oz
60 g Caramellis, Caramel granulate with butter	2.12oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz
450 g Edelweiss 36%, White chocolate couverture, Rondo	15.87oz

Whip the Mascarponosa and caramel brûlé with scraped vanilla until creamy, temper to 28°C / 82.4°F, add the caramellis, fold into the tempered couverture.

Structure



Filling
Couverture

1 g Gold glamour powder 0.04oz

Casting the mould

Cast with tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.

Finishing

Pour 90 g / 3.17 oz filling into each bar and shake until even. Leave to set for at least 4 hours, cover with tempered couverture. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould. Brush lightly with gold powder.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DF32	Mascarponosa palmfree, Filling with mascarpone flavour
HA50	Caramellis, Caramel granulate with butter
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

Chocolate Bar Crème brûlée

300 g Edelweiss 36%, White chocolate couverture, Rondo	10.58oz
1000 g Filling Edelweiss white chocolate 36% with mascarponosa	35.27oz
300 g Edelweiss 36%, White chocolate couverture, Rondo	10.58oz

Chocolate Bar Tartufi Frambonosa

in mould chocolate squares Rotondo



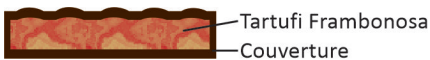
RECIPE QUANTITY	10	pieces of 160 g / 5.64 oz	RECIPE NUMBER	CS15529
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Tartufi Criolait 38% frambonosa

660 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	23.28oz
340 g Frambonosa, Filling raspberry	11.99oz
520 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	18.34oz
110 g Cacaobutter Bio, Cacao butter, Grated	3.88oz

Stir the praline paste and OSA until smooth and temper to 28°C / 82.4°F. Temper the couverture and cacao butter and add. Stir for 1 minute in the mixer bowl on speed 1.

Structure



Tartufi Frambonosa
Couverture

Chocolate Bar Tartufi Frambonosa

300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz
1000 g Tartufi Criolait 38% frambonosa	35.27oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz

Casting the mould

Cast with tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.

Finishing

Pour 100 g / 3.53 oz Tartufi into each bar and shake until even. Leave to set for at least 4 hours, cover with tempered couverture. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
DC76	Frambonosa, Filling raspberry

Please note: Some products are not available in all markets

Fruit Bars

with different fruit fillings



RECIPE QUANTITY	20 bars	RECIPE NUMBER	CS15259
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Filling Chocolate white Edelweiss 36% with strawberry

750 g Edelweiss 36%, White chocolate couverture, Rondo	26.46oz
250 g Fraganosa, Filling strawberry	8.82oz

Warm the Fraganosa only slightly to maximal 28°C / 82.4°F. Add the tempered couverture at 30°C / 86°F and stir until smooth.

Fruit Bars

1000 g Filling Chocolate white Edelweiss 36% with strawberry	35.27oz
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Varianten

250 g Frambonosa, Filling raspberry	8.82oz
250 g Mangonosa, Filling mango passionfruit	8.82oz
250 g Pistachiosa F, Filling pistachio Firm	8.82oz
250 g Orangeosa, Filling orange	8.82oz
250 g Lemonosa, Filling lemon	8.82oz
250 g Coffeenosa, Filling coffee	8.82oz
250 g Cappuccino F, Filling coffee Firm	8.82oz
250 g Almonosa F, Filling allmond Firm	8.82oz
250 g Pralinosa Intenso, Filling hazelnut	8.82oz

Felchlin Marketing Material

7 piece Mould bars 50g, for 3 bars
275 x 135 x 24mm / 3 x
120 x 75 x 5 mm

20 piece Packaging Bubbles Lila 50g bar

Finishing

Pour 50 g / 1.76 oz filling into bar moulds, allow to crystallise, then refrigerate for at least 20 minutes and unmould.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC05	Cappuccino F, Filling coffee Firm
DC06	Orangeosa, Filling orange
DC20	Pistachiosa F, Filling pistachio Firm
DC25	Lemonosa, Filling lemon
DC56	Almonosa F, Filling allmond Firm
DC75	Fraganosa, Filling strawberry
DC76	Frambonosa, Filling raspberry
DC77	Mangonosa, Filling mango passionfruit
DF37	Coffeenosa, Filling coffee
DF60	Pralinosa Intenso, Filling hazelnut
VO65	Mould bars 50g, for 3 bars 275 x 135 x 24mm / 3 x 120 x 75 x 5 mm
WM03	Packaging Bubbles Lila 50g bar

Please note: Some products are not available in all markets

Raspberry Rose

Petits Gâteaux



RECIPE QUANTITY	12	Petits Gâteaux	RECIPE NUMBER	PG20257
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Butter mass Maracaibo 65% with walnuts

80 g butter	2.82oz
220 g granulated sugar	7.76oz
60 g invert sugar	2.12oz
200 g fresh eggs	7.05oz
180 g pastry flour type 400	6.35oz
8 g instant coffee	0.28oz
12 g baking powder	0.42oz
4 g salt	0.14oz
200 g milk 3.5%	7.05oz
50 g sunflower oil	1.76oz
40 g cacao powder 20-22%	1.41oz
100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	3.53oz
150 g walnuts	5.29oz

Cream the butter and sugars together until light. Add Eggs. Combine the sunflower oil and instant coffee and slowly add to the butter mass. Lastly incorporate the rest of the dry ingredients. Combine to make a batter.

Raspberry Jelly

114 g raspberry purée	4.02oz
54 g granulated sugar	1.9oz
2 g yellow pectin	0.07oz
4 g lemon juice fresh	0.14oz

Combine the raspberry purée, sugar and pectin. Bring to a boil. Add the lemon juice and refrigerate. Mix before use.

White chocolate glaze with Rosanosa

500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz
400 g Rosanosa, Filling with rose oil	14.11oz
100 g Cacaobutter Bio, Cacao butter, Grated	3.53oz
125 g slivered almonds	4.41oz

Combine the white couverture and Cacao butter, temper. Melt the Osa filling to 26°C / 78.8°F and add. Afterwards add the slivered almonds. Use the glaze at 30°C / 86°F.

Pistachio Chantilly

325 g heavy cream 35%	11.46oz
90 g Edelweiss 36%, White chocolate couverture, Rondo	3.17oz
30 g Gelatine mix solution	1.06oz
70 g Pistacia Vera, Pistachio paste	2.47oz
360 g heavy cream 35%	12.7oz
35 g mascarpone cheese	1.23oz
90 g Pastry Cream (hot)	3.17oz

Bring the first amount of cream to the boil, stir in the couverture and dissolved gelatine mixture, add the pistacia vera and stir the second amount of in the cold cream. Homogenise with a hand blender and chill overnight. Mix the mascarpone with the pastrycream until smooth, add to the white chocolate chantilly and then whisk all together to a creamy texture.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Pastry Cream (hot)

8 g Vanilla cream powder, Custard powder with vanilla, Warm	0.28oz
20 g milk 3.5%	0.71oz
60 g milk 3.5%	2.12oz
16 g granulated sugar	0.56oz

Dissolve the cream powder in the first amount of milk. Boil the remaining milk and sugar and add the powder mixture and stirring constantly bring to the boil again. Leave to cool and place in the fridge. Mix the cold pastry cream well before using.

Raspberry Rose

Petits Gâteaux

in all markets

Structure



Raspberry Rose

1090 g Butter mass Maracaibo	38.45oz
65% with walnuts	
150 g Raspberry Jelly	5.29oz
360 g White chocolate glaze with	12.7oz
Rosanosa	
1000 g Pistachio Chantilly	35.27oz
30 g pistachios	1.06oz

Raspberry jelly

Fill into half sphere moulds of 3 x 1.5 cm /
1.18 x 0.59 inches, freeze.

Butter mass Maracaibo 65% with walnuts for Dense Chocolate Cake

Fill into 7 x 3 cm / 2.75 x 1.18 Inches
pillow moulds and bake.

Baking temperature: 180°C / 356°F

Baking time: 16 - 18 minutes

Freeze before unmoulding.

Finishing

Dip the dense chocolate cakes in the
white chocolate rosanosa glaze. (approx.
25 g / 0.88 oz per piece). Place the frozen
raspberry jelly onto the cake and then
pipe on the pistachio chantilly using a flat
piping tube and the electrical turntable.
Decorate with pieces of pistachio nuts.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
DF19	Rosanosa, Filling with rose oil
HA01	cacao powder 20-22%
UE03	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available

Mastic and Rose Kunafa

Petits Gâteaux



RECIPE QUANTITY	40	Petits Gâteaux	RECIPE NUMBER	PG20255
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Pistachio Sponge

160 g fresh egg whites	5.64oz
6 g egg white powder	0.21oz
2 g salt	0.07oz
120 g granulated sugar	4.23oz
15 g invert sugar	0.53oz
50 g Pistacia Vera, Pistachio paste	1.76oz
120 g fresh egg yolks	4.23oz
75 g pastry flour type 400	2.65oz
35 g cornflour	1.23oz
100 g pistachios finely chopped	3.53oz

Whisk the egg whites, powdered egg white, salt and the sugars to a meringue. Carefully add the Pistacia Vera. Add the egg yolks and the mixed flour and cornflour and stir until well combined. Spread all into a 600 x 400 mm / 23.62 x 15.75 inches silicone-baking frame. Sprinkle over the finely chopped pistachio nuts.

Baking temperature

180°C / 356°F

Baking time

approx. 8 - 10 minutes

Raspberry Jelly

170 g raspberry purée	6oz
80 g granulated sugar	2.82oz
3 g yellow pectin	0.11oz
6 g lemon juice fresh	0.21oz

Combine the raspberry purée, sugar and pectin. Bring to a boil. Add the lemon juice and refrigerate. Mix before use.

Rosanosa glaze

200 g Edelweiss 36%, White chocolate couverture, Rondo	7.05oz
160 g Rosanosa, Filling with rose oil	5.64oz
40 g Cacaobutter Bio, Cacao butter, Grated	1.41oz

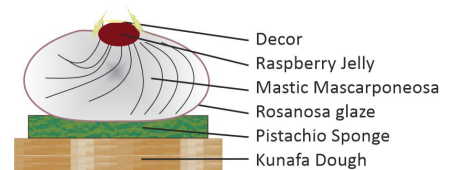
Combine the white couverture and Cacao butter, temper. Melt the Osa filling to 26°C / 78.8°F and add. Use the glaze at 30°C / 86°F.

Mastic Mascarponeosa

600 g Mascarponeosa palmfree, Filling with mascarpone flavour	21.16oz
30 g Mastic	1.06oz
200 g milk 3.5%	7.05oz
5 g natural rose oil 3% in alcohol	0.18oz
5 g orange flower water	0.18oz

Simmer the milk and mastic for 10 - 12 minutes, add the tempered mascarponeosa to the milk-mastic mixture, add the rose water and orange flower water and then whisk the mixture until frothy.

Structure



Mastic and Rose Kunafa

600 g kunafa dough	21.16oz
600 g Pistachio Sponge	21.16oz
160 g Raspberry Jelly	5.64oz
400 g Rosanosa glaze	14.11oz
1600 g Mastic Mascarponeosa	56.44oz
200 g butter	7.05oz

Sponge

Cut out a 5 cm / 1.97 inches Ø circle.

Kunafa dough

Mix the kunafa dough together with melted butter. Place into 6 cm / 2.36 inches Ø rings and bake until golden brown.

Baking temperature

180°C / 356°F

Baking time

20 - 25 minutes

Finishing

Spread the mastic mascarponeosa onto the cut out sponge circle and freeze. Spray the frozen piped rosettes with the Rosanosa glaze and place on the baked circular kunafa base. Pipe raspberry jelly

Mastic and Rose Kunafa

Petits Gâteaux

on the glazed rosettes and decorate as required.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
DF19	Rosanosa, Filling with rose oil
DF32	Mascarponosa palmfree, Filling with mascarpone flavour

Please note: Some products are not available in all markets

Chocolate Croquantine Tartlet

with Praline Croquantine



RECIPE QUANTITY	20	petits gâteaux	RECIPE NUMBER	PG20138E
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Chocolate short pastry with almonds, sea salt and eggs

260 g butter	9.17oz
130 g icing sugar	4.59oz
1.5 g sea salt	0.05oz
135 g fresh eggs	4.76oz
440 g pastry flour type 400	15.52oz
40 g Cacao powder 20-22%	1.41oz
30 g almonds peeled, ground	1.06oz

Whip butter and icing sugar together until light and creamy. Dissolve the salt in the eggs and add in portions to the butter mixture. Continue whipping until you have a well aerated creamy mixture. Sieve together flour and cacao powder and add the finely ground almonds. Add the flour mixture to the butter mass and mix all together until a paste is formed. Wrap in cling film and leave for 2 hours in the refrigerator before using.

Chocolate Almond filling

500 g California 1:1, Bakeable filling almond	17.64oz
250 g butter	8.82oz
20 g invert sugar	0.71oz
175 g fresh eggs	6.17oz
100 g Cacaomass Suhum Organic, Cacao mass, Rondo	3.53oz
60 g pastry flour type 400	2.12oz

Mix the almond paste, butter and invert sugar together. Add the eggs in portions until you have a light creamy texture. Stir in the melted Cacao mass and fold in the flour.

Salted Caramel Cremeux

350 g heavy cream 35%	12.35oz
35 g glucose syrup DE 41-46	1.23oz
1.5 g sea salt	0.05oz
75 g past. liquid egg yolk	2.65oz
320 g Caramelito 36%, Milk chocolate couverture, Rondo	11.29oz
60 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	2.12oz

Heat the cream, mix the glucose, salt and egg yolk well together and pour over the hot cream. Make into an Anglaise and sieve through a fine strainer onto the couvertures. Stir together until you obtain a smooth elastic mass. Leave to chill for at least 4 hours before using.

Chocolate Truffle

1080 g Milk Truffles	38.1oz
400 g Ambra 38%, Milk chocolate couverture, Rondo tempered	14.11oz
100 g Cacao powder 20-22%	3.53oz

Felchlin Marketing material

4 piece Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece
2 piece Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches

Finishing

Immediately pour the ganache into the Formaflex moulds. Prepare couverture bases using a ballini stencil and leave to crystallise. Place on the ganache and place for 8 minutes in the refrigerator to initiate the crystallisation. Leave to crystallise for 24 hours ideally 16°C / 60.8°F. Demould the truffles and leave again for 24 hours. Enrobe with tempered couverture. Place and roll in cacao powder and form using the fingers. Brush off the excess powder using a sieve.

Chocolate Croquantine Tartlet

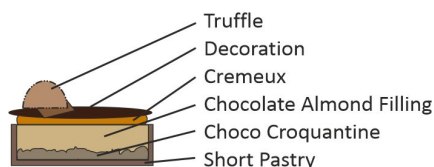
with Praline Croquantine

Milk Truffles

305 g heavy cream 35%	10.76oz
80 g butter	2.82oz
72 g invert sugar	2.54oz
585 g Ambra 38%, Milk chocolate couverture, Rondo	20.64oz
40 g Cacaobutter Bio, Cacao butter, Grated	1.41oz

The cream, butter and invert sugar together bring to the boil. Gradually add in portions to the couverture and the cacao butter. When the ganache is at 32 - 34°C / 89.6 - 93.2°F emulsify using an immersion blender.

Structure



FELCHLIN PRODUCTS

CO38	Caramelito 36%, Milk chocolate couverture, Rondo
CS06	Cacaomass Suhum Organic, Cacao mass, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS85	Ambra 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches
VO20	Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Please note: Some products are not available in all markets

Chocolate Croquantine Tartlet

1035 g Chocolate short pastry with almonds, sea salt and eggs	36.51oz
1105 g Chocolate Almond filling	38.98oz
840 g Salted Caramel Cremeux	29.63oz
675 g Chocolate Truffle	23.81oz
100 g Praline Croquantine, Filling almond with biscuit splinters	3.53oz

Chocolate Short Pastry

Roll out the Chocolate Short Pastry to 2.25 mm / 0.09 inches and line 6 cm / 2.4 inches tartlet rings. Store in the refrigerator until required.

Finishing from petit gâteau

Pipe 5 g / 0.15 oz Praline Croquantine onto the base of the tartlet shell.
Pipe 20 g / 0.7 oz of the Chocolate Almond Filling onto the Croquantine and bake.
Baking temperature: 180°C / 356°F
Baking time: 20 minutes

Leave to cool and pipe 12.5 g / 0.44 oz of Salted Caramel Cremeux onto the baked pastry. Decorate with a cut out circle of couverture and a whipped Chocolate Truffle.

Green Tea with Passionfruit

Petits Gâteaux



RECIPE QUANTITY	100	petits gâteaux of 25 x 80 mm / 0.98 x 3.15 inches	RECIPE NUMBER	PG20261
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Chocolate Sponge with Sao Palme 75%

200 g fresh egg whites	7.05oz
3 g egg white powder	0.11oz
2.5 g salt	0.09oz
100 g granulated sugar	3.53oz
90 g fresh eggs	3.17oz
165 g fresh egg yolks	5.82oz
40 g granulated sugar	1.41oz
40 g invert sugar	1.41oz
100 g pastry flour type 400	3.53oz
25 g Cacao powder 20-22%	0.88oz
40 g butter	1.41oz
50 g Sao Palme 75%, Dark chocolate couverture, Rondo	1.76oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk the whole egg, egg yolks, and second amount of sugar and the invert sugar to a sponge. Sieve the flour and cacao powder and add to the sponge together with the melted butter and melted couverture. Add half of the meringue to the chocolate sponge mixture and mix under. Carefully fold the remaining meringue into the mixture.

Passion fruit and Kalamansi curd

260 g passion fruit puree without added sugar, Boiron	9.17oz
50 g kalamansi purée without added sugar, Boiron	1.76oz
475 g granulated sugar	16.76oz
400 g past. liquid egg yolk	14.11oz
575 g butter	20.28oz
84 g Gelatine mix solution	2.96oz

Heat the purées, sugar and egg to 84°C / 183.2°F. Add the butter and gelatine mix and emulsify using a hand blender.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

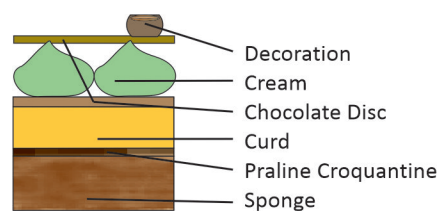
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Green Tea Sao Palme cream

1000 g heavy cream 35%	35.27oz
10 g matcha tea	0.35oz
350 g Sao Palme 30%, White chocolate couverture, Rondo	12.35oz
28 g Gelatine mix solution	0.99oz

Heat the cream with the green tea to approx. 80°C / 176°F, add the couverture and the gelatine mix. Emulsify well and leave overnight in the fridge at 5°C / 41°F. When needed, whip as for cream.

Structure



Green Tea with Passionfruit

850 g Praline Croquantine, Filling almond with biscuit splinters	29.98oz
100 g Sao Palme 36%, Milk chocolate couverture, Rondo	3.53oz
855 g Chocolate Sponge with Sao Palme 75%	30.16oz
1770 g Passion fruit and Kalamansi curd	62.43oz
1360 g Green Tea Sao Palme cream	47.97oz

Felchlin Marketing Material

20 g Colored cocoa butter dark green, Cacao butter with colour	0.71oz
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Green Tea with Passionfruit

Petits Gâteaux

Sponge

Spread the mixture into a 600 x 400 mm / 23.6 x 15.7 inches silicone frame and bake.

Baking temperature: 180°C / 356°F

Baking time: approx. 25 minutes

Decoration

Spread milk couverture thinly onto plastic sheets and leave to crystallise. Cut into rectangles of 25 x 80 mm / 0.98 x 3.15 inches.

For coloured platelets brush green cocoa butter onto plastic sheets, leave to crystallise and cover thinly with milk couverture. Cut into rectangles of 25 x 80 mm / 0.98 x 3.15 inches.

Finishing

Place the Sponge in a metal frame of 400 x 600 x 45 mm / 15.7 x 23.6 x 1.8 inches and spread over with the warm, spreadable consistency Praline Croquantine. Pour over the curd and freeze. Cut into pieces of 25 x 80 mm / 0.98 x 3.15 inches. Lay on a cut chocolate disc and pipe cream on top. Lay on top with the coloured milk chocolate disc, decorate.

FELCHLIN PRODUCTS

CF95	Colored cocoa butter dark green, Cacao butter with colour
CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CR17	Sao Palme 30%, White chocolate couverture, Rondo
CR18	Sao Palme 36%, Milk chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
HA01	Cacao powder 20-22%

Please note: Some products are not available in all markets

Saffron Sacher Cake

Dark and White



RECIPE QUANTITY	20	Petits Gâteaux	RECIPE NUMBER	PG20259
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Chocolate Sacher Dark

310 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.93oz
290 g butter	10.23oz
150 g fresh egg yolks	5.29oz
310 g fresh egg whites	10.93oz
90 g granulated sugar	3.17oz

Melt the butter and dark couverture to 40°C / 104°F. Mix well together before adding the egg yolks and then homogenise. Whip the egg whites and sugar together to a soft meringue and gently incorporate into the chocolate mass.

Chocolate Sacher White

250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz
220 g butter	7.76oz
120 g fresh egg yolks	4.23oz
230 g fresh egg whites	8.11oz
70 g granulated sugar	2.47oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz

Melt the butter and white couverture to 40°C / 104°F. Mix well together before adding the egg yolks and vanilla and then homogenise. Whip the egg whites and sugar together to a soft meringue and gently incorporate into the chocolate mass.

Saffronosa glaze

1000 g Edelweiss 36%, White chocolate couverture, Rondo	35.27oz
800 g Saffronosa, Filling saffron	28.22oz

Temper white couverture, melt the Osa filling to 26°C / 78.8°F and add. Use the glaze at 30°C / 86°F.

Structure



Saffron Sacher Cake

1150 g Chocolate Sacher Dark	40.57oz
894 g Chocolate Sacher White	31.53oz
2000 g Saffronosa glaze	70.55oz
200 g Cacao Nibs Qroqant, croquants caramelised granulated	7.05oz
200 g Saffronosa, Filling saffron	7.05oz

Chocolate Sacher Dark or White

Pipe 55 g / 1.94 oz into a silikon mould 125 x 25 mm / 4.92 x 0.98 inches and bake in a water bath.

Baking temperature: 210°C / 410°F

Baking time: approx. 35 minutes

Core temperature at 84°C / 183.2°F

Finishing

After baking, leave the cakes to cool down to room temperature before freezing and unmoulding. Using 2 wooden skewers dip the cakes firstly into the saffronosa glaze and then into the cacao nibs. Leave to set before whipping some saffronosa and using it to pipe on top before decorating.

FELCHLIN PRODUCTS

CA19	Cacao Nibs Qroqant, croquants caramelised granulated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DF31	Saffronosa, Filling saffron

Please note: Some products are not available in all markets

Saffron and Pistachio Kunafa

Petits Gâteaux



RECIPE QUANTITY	40	Petits Gâteaux	RECIPE NUMBER	PG20256
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White Chocolate Mousse with saffron

360 g Crème Anglaise, less sweet	12.7oz
500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz
250 g Saffronosa, Filling saffron	8.82oz
450 g heavy cream 35%	15.87oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz
28 g Gelatine mix solution	0.99oz

Melt the Felchlin Couverture, Saffronosa and cacao butter to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / Couverture mixture has cooled to 40°C / 104°F, add one third of the chilled whipped cream and mix in well. Gently incorporate the rest of the cream.

Crème Anglaise, less sweet

160 g milk 3.5%	5.64oz
160 g heavy cream 35%	5.64oz
64 g past. liquid egg yolk	2.26oz
16 g granulated sugar	0.56oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Almond Joconde sponge

120 g almonds peeled, ground	4.23oz
40 g granulated sugar	1.41oz
20 g invert sugar	0.71oz
200 g fresh eggs	7.05oz
8 g orange zest (1 orange = 5g)	0.28oz
120 g fresh egg whites	4.23oz
80 g granulated sugar	2.82oz
60 g butter liquid, warm	2.12oz
40 g pastry flour type 400	1.41oz

Beat the ground almonds together with the first quantity of sugar, invert sugar, fresh eggs and orange zest in a mixer for approximately 10 minutes. Gently whisk the egg whites and the second quantity of sugar to form a soft meringue, add the warm liquid butter and carefully fold in the pastry flour.

Pistachio Crunch

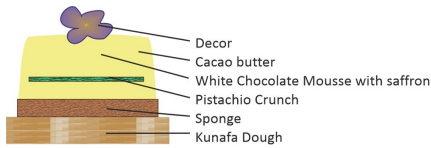
50 g Pistachiosa F, Filling pistachio Firm	1.76oz
100 g Croquantine, Pastry product, Croquantine	3.53oz
200 g Edelweiss 36%, White chocolate couverture, Rondo	7.05oz

Melt the tempered couverture with Osa and carefully incorporate the croquantine.

Saffron and Pistachio Kunafa

Petits Gâteaux

Structure



Saffron and Pistachio Kunafa

600 g kunafa dough	21.16oz
1600 g White Chocolate Mousse with saffron	56.44oz
600 g Almond Joconde sponge	21.16oz
350 g Pistachio Crunch	12.35oz
200 g butter	7.05oz
100 g Colored cocoa butter yellow, Cacao butter with colour	3.53oz

Sponge

Spread into a 60 x 40 cm / 23.62 x 15.75 inches silicone baking frame and bake.

Baking temperature

240°C / 464°F

Baking time

7 - 9 minutes

Kunafa dough

Mix the kunafa dough with melted butter, place into 6 cm / 2.36 inches Ø rings and bake until golden brown.

Baking temperature

180°C / 356°F

Baking time

20 - 25 minutes

Finishing

Spread the pistachio crunch thinly onto the sponge and fill the mousse into a 5 cm / 1.97 inches Ø muffin mould. Cut the sponge out with a 4 cm / 1.57 inches Ø cutter, lay on top of the mousse and freeze. Unmould and spray with the cacao butter, then place directly onto the baked kunafa and decorate as desired.

FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC53	Pistachiosa F, Filling pistachio Firm
DF31	Saffronosa, Filling saffron
HA20	Croquantine, Pastry product, Croquantine

Opera Cardamom Coffee

Petits Gâteaux



RECIPE QUANTITY	30	petits gâteaux	RECIPE NUMBER	PG20153
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Joconde Sponge

810 g icing sugar	28.57oz
810 g almonds peeled, ground unpeeled almonds	28.57oz
215 g pastry flour type 400	7.58oz
10 g salt	0.35oz
1080 g fresh eggs	38.1oz
720 g fresh egg whites	25.4oz
110 g granulated sugar	3.88oz
160 g butter unsalted, melted	5.64oz

Whisk the powdered sugar, the almond powder, the flour and the salt with the eggs. Whisk the egg white with the sugar, add them to the first mixture then add the lukewarm melted butter.

Soft Coffee Ganache

470 g heavy cream 35%	16.58oz
120 g past. liquid egg yolk	4.23oz
60 g granulated sugar	2.12oz
160 g Sao Palme 60%, Dark chocolate couverture, Rondo	5.64oz
300 g Coffeenosa, Filling coffee	10.58oz

Warm the cream, mix the egg yolk with the sugar. And make a cream anglaise with those ingredients to 82°C / 179.6°F. Pour on the couverture and the Coffeenosa. Mix slowly with a spatula and the homogenise with a hand blender.

Butter cream & Cardamom

400 g Butter cream	14.11oz
150 g Cardamomosa F, Filling cardamom	5.29oz

Melt the Cardamomosa at 35 - 40°C and add to the softened Butter Cream.

Butter cream

175 g granulated sugar	6.17oz
75 g water	2.65oz
50 g glucose syrup DE 41-46	1.76oz
50 g granulated sugar	1.76oz
50 g past. liquid egg white	1.76oz
40 g past. liquid egg yolk	1.41oz
500 g butter unsalted	17.64oz

Boil first sugar amount, water and glucose to 114°C / 237.2°F. Whip second sugar amount with egg whites and egg yolks. Pour in at once the cooked sugar. Whip until cold. Whip butter till light and creamy and fold into the Pâte à bombe; mix to obtain a light mixture.

Coffee Glaze

150 g Coffeenosa, Filling coffee	5.29oz
300 g neutral glaze	10.58oz

Melt the Coffeenosa to 32°C / 89.6°F and mix the cold neutral glaze. Homogenise with a hand blender.

Sugar syrup 30°Bé with coffee

100 g espresso	3.53oz
300 g Sugar syrup 30°Bé	10.58oz

Bring the Sugar Syrup and the espresso just to a boil.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Structure



Decor
Coffee glaze
Buttercream & cardamom
Joconde biscuit soaked in coffee syrup
Soft Coffee ganache

Opera Cardamom Coffee

755 g Joconde Sponge	26.63oz
1110 g Soft Coffee Ganache	39.15oz
550 g Butter cream & Cardamom	19.4oz
450 g Coffee Glaze	15.87oz
400 g Sugar syrup 30°Bé with coffee	14.11oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 3 piece Quadro frame green, 5 mm
- 1 piece Quadro frame yellow, 2.5 mm
- 2 piece Silicon frame white, 5 mm
- 2 piece Backflon foil, single (re-usable), 365 x 365 mm

Opera Cardamom Coffee

Petits Gâteaux

Joconde Sponge

Pour the sponge mixture into two silicone Quadro frames of 5 mm / 0.2 inches each, bake.

Baking temperature: 260°C / 500°C with closed fan

Baking time: 5 minutes

After baking, put immediately place the sponge on a cold tray. Keep in the freezer.

Finishing

Soak a Joconde Sponge with the Syrup.

Pour Ganache into a 10 mm / 0.4 inches high Quadro frame on top of the Sponge.

Place the second Joconde Sponge and keep in the refrigerator. Soak the second Joconde Sponge with the Syrup and pour the sperry Butter Cream into a 7.5 mm / 0.3 inches high Quadro frame. Keep in the refrigerator. Glaze with Glaze. Cut into pieces of 3 x 10 cm / 1.2 x 3.9 inches. Decorate.

FELCHLIN PRODUCTS

CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
DF37	Coffeenosa, Filling coffee
DK12	Cardamomosa F, Filling cardamom
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

Raspberry-Rose Cheesecake

Petits Gâteaux



RECIPE QUANTITY	60	Petits Gâteaux	RECIPE NUMBER	PG20258
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Sugar syrup 1:2

100 g water	3.53oz
200 g granulated sugar	7.05oz

Boil the syrup.

Almond sponge

300 g California 1:1, Bakeable filling almond	10.58oz
350 g fresh eggs	12.35oz
100 g butter	3.53oz
70 g pastry flour type 400	2.47oz
5 g baking powder	0.18oz
150 g fresh egg whites	5.29oz
50 g granulated sugar	1.76oz

Beat together the eggs and almond paste on the machine until pale in colour. Slowly add the hot butter and then fold in the sifted flour and baking powder. Whip the egg whites and sugar to a soft meringue and fold into the almond sponge mass.

Cream Cheese Mousseline

500 g Crème Anglaise with 7% Glucose	17.64oz
154 g Gelatine mix solution	5.43oz
500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz
600 g Philadelphia cream cheese	21.16oz
600 g heavy cream 35%	21.16oz

Add the Gelatine mix solution to the warm creme anglaise and add the Couverture Rondos, stir to a smooth emulsion, until a shiny and elastic mass is created. Add the creme anglaise / Edelweiss mix to the room temperature, creamy Philadelphia cream cheese. Finally, carefully fold in the soft whipped heavy cream.

Crème Anglaise with 7% Glucose

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
100 g glucose syrup DE 41-46	3.53oz
50 g granulated sugar	1.76oz
200 g past. liquid egg yolk	7.05oz

Bring the milk, cream and glucose syrup to the boil and pour slowly onto the sugar / egg mixture.

Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Raspberry Chantilly

1000 g heavy cream 35%	35.27oz
200 g Frambonosa, Filling raspberry	7.05oz

Warm the heavy cream to 50°C / 122°F and add the cream to the Frambonosa. Use a hand blender to emulsify. Leave to rest overnight in the refrigerator before using.

Structure



Raspberry-Rose Cheesecake

Petits Gâteaux

Raspberry-Rose Cheesecake

500 g kunafa dough	17.64oz
200 g butter	7.05oz
100 g Rosanosa, Filling with rose oil	3.53oz
300 g Frambonosa, Filling raspberry	10.58oz
300 g Sugar syrup 1:2	10.58oz
1025 g Almond sponge	36.16oz
2222 g Cream Cheese Mousseline	78.38oz
1200 g Raspberry Chantilly	42.33oz
300 g cold glazing gel	10.58oz

Please note: Some products are not available in all markets

Kanufa

Mix the kunafa dough with melted butter, place into a 60 x 40 cm / 23.62 x 15.75 inches frame. Place a tray on top, press down to compact the dough and then bake until golden brown.

Baking temperature

160°C / 320°F

Soak the kanufa in the sugar syrup while still warm and leave to cool down.

Almond sponge

Fill into a tray of 60 x 40 cm / 23.622 x 15.75 inches, bake.

Baking temperature

180°C / 356°F

Baking time

approx. 20 minutes

Chantilly

Whip up on medium speed until ready to pipe. Use a no.8 plain tube to decorate.

Finishing

Place the Kanufa Base a tray with a frame. Melt the Rosanosa and Frambonosa to 30°C / 86°F and spread insid the Kanufa Base, so the gaps are filled. Add a layer of Almond Sponge (add some Cream cheese Mousseline on the Kanufa Base so that the sponge will stick together). Fill in the Cream Cheese Mousseline on top of the sponge and spread level. Freeze, unmould, glaze with clear glaze and cut into 11 x 2.5 cm / 4.33 x 0.98 inches pieces. Pipe domes with the Chantilly and decorate.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC76	Frambonosa, Filling raspberry
DF19	Rosanosa, Filling with rose oil
KK43	California 1:1, Bakeable filling almond

Gianduja Orange

Petits Gâteaux



RECIPE QUANTITY	1	sheet of 600 x 400 mm 15.75 x 23.62 inches	RECIPE NUMBER	PG20283
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Sponge Chocolate with Maracaibo 65% grated and almond paste

150 g fresh egg whites	5.29oz
1 g egg white powder	0.04oz
50 g granulated sugar	1.76oz
360 g California 1:1, Bakeable filling almond	12.7oz
350 g fresh eggs	12.35oz
100 g butter liquid	3.53oz
30 g pastry flour type 400	1.06oz
5 g baking powder	0.18oz
40 g Cacao powder 20-22%	1.41oz
120 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	4.23oz

Whisk the egg white, egg white powder and sugar to obtain a meringue. Whip the almond paste and whole eggs. Melt the butter and incorporate into the almond mixture. Add the sifted flour, baking powder and Cacao powder. Add half of the meringue into the mixture and delicately mix. Add the remaining meringue and the grated couverture.

Cream Diplomat with Hazelnut Gianduja M

500 g Pastry cream - low sugar	17.64oz
500 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	17.64oz
500 g heavy cream 35% lightly whipped	17.64oz
80 g Gelatine mix solution	2.82oz

Mix the warm pastry cream and the melted Gianduja together. Add the Gelatine mix. Cool the mix to 35°C / 95°F before folding in the lightly whipped heavy cream.

Pastry cream - low sugar

48 g Vanilla cream powder, Custard powder with vanilla, warm	1.69oz
40 g granulated sugar	1.41oz
100 g milk 3.5%	3.53oz
300 g milk 3.5%	10.58oz

Combine the vanilla cream powder and sugar and add to the first amount of milk. Stir until well dissolved. Bring to a boil the second amount of milk. Incorporate the milk/ vanillapowder mixture and bring once again to a boil. Refrigerate the Pastry Cream overnight. Before use, beat well.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Orange confit

648 g oranges (1 orange = 180g) organic	22.86oz
140 g bitter orange purée	4.94oz
140 g water	4.94oz
50 g glucose syrup DE 41-46	1.76oz
5 g pectin NH	0.18oz
300 g granulated sugar	10.58oz

Wash the oranges and make holes in the oranges with a needle. Cook approx. 15 minutes until soft in light salt water. Wash the oranges and cut into pieces 20 x 20 mm / 0.8 x 0.8 inches and remove the seeds. Mix the sugar and pectin. Cook all remaining ingredients with the oranges, add the sugar and pectin and cook for 7 minutes. Place in the food processor and cut to smaller pieces.

ChocoBrillant glaze

500 g Chocolate glaze	17.64oz
50 g water	1.76oz

Warm ChocoBrillant with water up to 40°C / 104°F.

Gianduja Orange

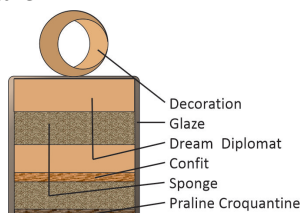
Petits Gâteaux

Chocolate glaze

61 g water	2.15oz
87 g granulated sugar	3.07oz
87 g glucose syrup DE 41-46	3.07oz
104 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.67oz
39 g Gelatine mix solution	1.38oz
70 g sweetened condensed milk	2.47oz
52 g cold glazing gel	1.83oz

Bring the water, the sugar and glucose to 103°C / 217.4°F. Little by little pour over the couverture. Add the Gelatine mix and emulsify. Add the condensed milk and cold glazing gel. Mix until well combined avoiding bubbles using a hand blender. Use at 25°C / 77°F.

Structure



Gianduja Orange

2410 g <i>Sponge Chocolate with Maracaibo 65% grated and almond paste</i>	85.01oz
400 g <i>Praline Croquantine, Filling almond with biscuit splinters</i>	14.11oz
1580 g <i>Cream Diplomat with Hazelnut Gianduja M</i>	55.73oz
1275 g <i>Orange confit</i>	44.97oz
100 g <i>ChocoBrillant glaze</i>	3.53oz

Biscuit Chocolat

Fill the sponge mixture into Flexipan mats of 400 x 600 mm / 15.7 x 23.6 inches and bake.

Baking temperature: 190°C / 374°F in a deck oven

Baking time: 17 minutes

After baking turn onto a cold tray.

Finishing

Use one tray of the Biscuit Chocolat with frame 400 x 600 mm / 15.75 x 23.62 inches. Warm up the Praline Croquantine and spread thinly and uniformly on baking paper inside the frame. Add one layer of Biscuit Chocolat while the Praline Croquantine is still soft. Add a layer of Orange confit followed by 50% of the Gianduja mousse and spread even. Add one more layer of Biscuit Chocolat and top with the mousse again and freeze. Cut in strips of 70 mm / 2.76 inches and cover thinly with the liquefied Chocolate glaze, let set. Cut in 30 mm / 1.2 inches wide pieces and decorate.

FELCHLIN PRODUCTS

CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
HA01	Cacao powder 20-22%
KK43	California 1:1, Bakeable filling almond
UE03	Vanilla cream powder, Custard powder with vanilla, warm

Please note: Some products are not available in all markets

Sao Palme, Salted Caramel and Peanuts

Entremets



RECIPE QUANTITY	4	entremets of 16 cm / 6.3 inches in diameter	RECIPE NUMBER	TO20195
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Peanut Brownie

60 g fresh egg yolks	2.12oz
30 g invert sugar	1.06oz
165 g raw cane sugar fine	5.82oz
135 g Sao Palme 60%, Dark chocolate couverture, Rondo	4.76oz
225 g clarified butter	7.94oz
60 g pastry flour type 400	2.12oz
15 g Cacao powder 20-22%	0.53oz
115 g peanuts, salted	4.06oz
130 g fresh egg whites	4.59oz
105 g dextrose powder	3.7oz

Mix the egg yolk with the invert and brown sugar at medium speed. Melt the Sao Palme couverture at 48 - 50°C / 118.4 - 122°F and mix with the clarified butter. Add to the sugar egg mixture. Sieve the flour and Cacao powder together and add. Slowly mix for a very short period. Add the salted peanuts. Whip up the egg white with dextrose powder and mix with the rest of the mixture.

Caramel & Fleur de sel

250 g Caramel brûlé fleur de sel	8.82oz
320 g heavy cream 35%	11.29oz
125 g past. liquid egg yolk	4.41oz
45 g Gelatine mix solution	1.59oz

Warm the Caramel brûlé with the cream. Mix with the egg yolks and cook to 82°C / 179.6°F while mixing with a spatula. Sieve and add the Gelatine mix.

Gelatine mix solution

100 g gelatine powder (200 Bloom)	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Dark chocolate mousse Sao Palme 60% with crème anglaise

52.5 g Gelatine mix solution	1.85oz
45 g water	1.59oz
480 g Creme Anglaise	16.93oz
720 g Sao Palme 60%, Dark chocolate couverture, Rondo	25.4oz
675 g heavy cream 35% geschlagen	23.81oz

Dissolve the gelatine mix into the Crème Anglaise. Pour over the couverture. At 35°C / 95°F fold in the whipped heavy cream.

Creme Anglaise

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
100 g granulated sugar	3.53oz

Bring the milk and cream to the boil and pour slowly onto the egg/sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Chocolate Glaze & Sao Palme 60%

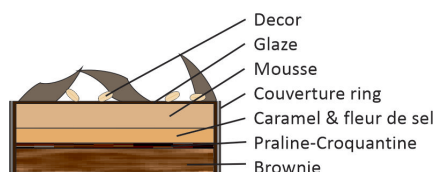
180 g water	6.35oz
290 g granulated sugar	10.23oz
200 g glucose syrup DE 41-46	7.05oz
420 g heavy cream 35%	14.82oz
180 g Gelatine mix solution	6.35oz
310 g Sao Palme 60%, Dark chocolate couverture, Rondo	10.93oz
175 g Cacaomass Suhum Organic, Cacao mass, Rondo	6.17oz

Boil the water, sugar and glucose to 125°C / 257°F. Boil the heavy cream and add the Gelatine Mix, dissolve. Add the couverture, incorporate the boiled sugar. Homogenise using a hand blender. Use for further processing at approx. 35 - 40°C / 95 - 104°F.

Sao Palme, Salted Caramel and Peanuts

Entremets

Structure



Sao Palme, Salted Caramel and Peanuts

1040 g Peanut Brownie	36.68oz
740 g Caramel & Fleur de sel	26.1oz
1925 g Dark chocolate mousse	67.9oz
Sao Palme 60% with crème anglaise	
1755 g Chocolate Glaze & Sao Palme 60%	61.91oz
80 g Praline Croquantine, Filling almond with biscuit splinters	2.82oz

Peanut Brownie

Pour the brownie mixture into 4 Fleximoulds of 14 cm / 5.5 inches in diameter. Bake.

Baking temperature: 170°C / 338°F

Baking time: approx. 25 minutes

Finishing

Pour the Caramel into 4 Fleximoulds of 14 cm / 5.5 inches in diameter, freeze.

Melt the Praline Croquantine at 32 - 34°C / 89.6 - 93.2°F and spread 20 g / 0.71 oz of the Praline Croquantine per brownie.

Place a brownie with Praline Croquantine into a 16 cm / 6.3 inches ring of 4 cm / 1.6 inches height. Place the frozen Caramel on top. Pour the Mousse, freeze. Remove from mould and glaze with the dark Glaze. Garnish with chocolate decoration.

FELCHLIN PRODUCTS

CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
CS06	Cacaomass Suhum Organic, Cacao mass, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
HA01	Cacao powder 20-22%
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

Date and Cardamom Milk Chocolate Cake

Entremets



RECIPE QUANTITY	4	pieces of 18 cm / 7.09 inches Ø	RECIPE NUMBER	TO30005
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Date Sponge

300 g butter	10.58oz
300 g milk 3.5%	10.58oz
225 g raw sugar	7.94oz
225 g dates	7.94oz
9 g Bicarbonate of soda	0.32oz
525 g pastry flour type 400	18.52oz
22 g baking powder	0.78oz
150 g fresh eggs	5.29oz

Heat the milk, butter, raw sugar and chopped dates until the butter has melted. Remove from the heat, stir in the bicarbonate of soda and leave to cool slightly before adding the eggs. Sieve the flour and baking powder together and fold under the date mixture.

Cardamom Crunch

100 g Cardamomosa F, Filling cardamom	3.53oz
100 g Croquantine, Pastry product, Croquantine	3.53oz
200 g Edelweiss 36%, White chocolate couverture, Rondo	7.05oz

Melt the tempered couverture with Osa and gently incorporate the croquantine.

Mousse Chocolat Sao Palme 43%

360 g Crème Anglaise, less sweet	12.7oz
480 g Sao Palme 43%, Milk chocolate couverture, Rondo	16.93oz
450 g heavy cream 35%	15.87oz
20 g Gelatine mix solution	0.71oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

Crème Anglaise, less sweet

160 g milk 3.5%	5.64oz
160 g heavy cream 35%	5.64oz
64 g past. liquid egg yolk	2.26oz
16 g granulated sugar	0.56oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

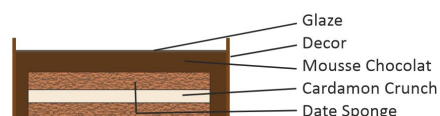
Bloom the gelatine approx. 10 mins. in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

Sugar syrup 30°Bé

40 g water	1.41oz
54 g granulated sugar	1.9oz

Boil the syrup to 30°Bé. Leave to cool.

Structure



Date and Cardamom Milk Chocolate Cake

1600 g Date Sponge	56.44oz
400 g Cardamom Crunch	14.11oz
1200 g Mousse Chocolat Sao Palme 43%	42.33oz
200 g Choco Brillant Dark Glaze, Glaze	7.05oz
80 g Sugar syrup 30°Bé	2.82oz

Date and Cardamom Milk Chocolate Cake

Entremets

Dates Sponge

Pour into 16 cm / 6.3 inches Ø cake rings on a baking tray, bake.

Baking temperature

170°C / 338°F in a preheated oven.

Baking time

approx. 25 - 30 minutes

Cut the baked biscuit in half and drizzle with sugar syrup.

Cardamom Crunch

Fill into 16 cm / 6.3 inches Ø cake rings, freeze.

Finishing

Place an 18 cm / 7.09 inches Ø cake ring on a baking tray covered with foil. Pour the mousse half way up into the ring.

Place a sponge half in the middle of the mousse and press in a little before pouring another layer of mousse over and placing on the cardamon crunch. Lastly lay on the second sponge half and freeze.

Glaze the frozen cake with Choco Brillant and decorate as desired.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
DK12	Cardamomosa F, Filling cardamom
HA20	Croquantine, Pastry product, Croquantine
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo
TM99	Choco Brillant Dark Glaze, Glaze

Please note: Some products are not available in all markets

Pistachio Raspberry Tart

Entremets



RECIPE QUANTITY	8	entremets of 16 cm / diameter	6.3 inches in	RECIPE NUMBER	TO20193
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Pain de Gênes Lime

200 g California 1:1, Bakeable filling almond	7.05oz
275 g fresh eggs	9.7oz
70 g brown butter	2.47oz
40 g pastry flour type 400	1.41oz
1 g baking powder	0.04oz
2 g salt	0.07oz
2 g lime zest (1 pc = 3g)	0.07oz

Start to mix the almond paste with the paddle. Slowly add the whole eggs. Switch from the paddle to whisk. Whip quickly. When the mixture is whipped, slowly add the cold butter noisette at low speed. Add the sifted flour and the baking powder at low speed with the salt. Add the lime zest.

Diplomat Cream with Frambonosa

275 g Pastry Cream	9.7oz
100 g Frambonosa, Filling raspberry	3.53oz
150 g heavy cream 35% whipped	5.29oz

Stir the Pastry Cream to obtain a smooth mass. Melt the Osa to 32 - 34°C / 89.6 - 93.2°F and fold delicately into the Pastry Cream. Carefully add the whipped cream.

Pastry Cream

50 g milk 3.5%	1.76oz
48 g cornstarch	1.69oz
550 g milk 3.5%	19.4oz
180 g heavy cream 35%	6.35oz
66 g Sugar for stabilisation	2.33oz
4 g Bourbon vanilla bean (1 pc = 4g) 1 piece	0.14oz
120 g past. liquid egg yolk	4.23oz
48 g granulated sugar	1.69oz

Mix the first amount of milk with the corn starch. Boil the second amount of milk, heavy cream, sugar for stabilization and the vanilla. Whip the egg yolks and sugar and milk/corn starch mixture to obtain a creamy white mixture. Add the hot liquid into the egg yolk mixture, combine the mixtures and bring to a boil. Pour onto a tray covered with a plastic film. Cover with another plastic film and refrigerate immediately. When cold beat as required.

Sugar for stabilisation

60 g granulated sugar	2.12oz
3.3 g carrageenan	0.12oz
2 g locust bean gum flour	0.07oz
2 g glycerol monostearate	0.07oz

Mix all the ingredients together.

Diplomat Cream & Pistachiosa

275 g Pastry Cream	9.7oz
100 g Pistachiosa F, Filling pistachio Firm	3.53oz
150 g heavy cream 35% whipped	5.29oz

Stir the Pastry Cream to obtain a smooth mass. Melt the Osa to 32 - 34°C / 89.6 - 93.2°F and fold delicately into the Pastry Cream. Carefully add the whipped cream.

Diplomat Cream & Mascarpone

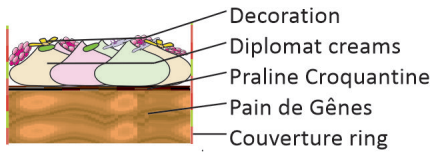
275 g Pastry Cream	9.7oz
100 g Mascarpone palmfree, Filling with mascarpone flavour	3.53oz
150 g heavy cream 35% whipped	5.29oz

Stir the Pastry Cream to obtain a smooth mass. Melt the Osa to 32 - 34°C / 89.6 - 93.2°F and fold delicately into the Pastry Cream. Carefully add the whipped cream.

Pistachio Raspberry Tart

Entremets

Structure



Pistachio Raspberry Tart

590 g Pain de Gênes Lime	20.81oz
560 g Edelweiss 36%, White chocolate couverture, Rondo	19.75oz
320 g Praline Croquantine, Filling almond with biscuit splinters	11.29oz
525 g Diplomat Cream with Frambonosa	18.52oz
525 g Diplomat Cream & Pistachiosa	18.52oz
525 g Diplomat Cream & Mascarpone	18.52oz
80 g fresh raspberries	2.82oz
40 g pistachios	1.41oz
5 g Colored cocoa butter red, Cacao butter with colour	0.18oz

FELCHLIN PRODUCTS

CF97	Colored cocoa butter red, Cacao butter with colour
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC14	Praline Croquantine, Filling almond with biscuit splinters
DC53	Pistachiosa F, Filling pistachio Firm
DC76	Frambonosa, Filling raspberry
DF32	Mascarpone palmfree, Filling with mascarpone flavour
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

Pain de Gênes

Pipe the mixture into silicone moulds of 16 cm / 6.3 inches Ø rounds and 1 cm / 0.4 inches height. Bake.

Baking temperature: 170°C / 338°F

Baking time: 15 - 20 minutes

Couverture ring

Cut a plastic band of 54 cm / 21.3 inches by 4 cm / 1.6 inches and brush over tempered red coloured cacao butter, then spread over a thin layer of tempered white couverture. Place it around a 16 cm / 6.3 inches Ø metal ring and stick together with tape. Leave overnight to crystallise before using.

Finishing

Melt the Praline Croquantine to 32 - 34°C / 89.6 - 93.2°F and spread 20 g / 0.7 oz on the top of the Pain de Gênes using a spatula.

Put the different Diplomat creams inside piping bags with a round piping tube. Pipe randomly the 3 flavoured Diplomat Cream onto the Pain de Gênes. Place round the chocolate ring. Decorate with fresh raspberries, pistachios and edible flowers.

Arabic Moccaccino

Pralines & Chocolates



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR30102
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Caramel with Arabic mocca

665 g Caramel brûlé fleur de sel	23.46oz
285 g espresso	10.05oz
5 g roasted coffee beans	0.18oz
Arabian Mocha with cardamom	
50 g butter	1.76oz

Bring the caramel, espresso and spice mixture to the boil and cook stirring continuously to 108°C / 226.4°F. Cool to 80°C at room temperature. Add butter and mix. Strain and leave to cool again to 32°C / 89.6°F before use.

Mascarponosa filling with kunafa crisp and coffee

12 g kunafa dough	0.42oz
3.8 g clarified butter	0.13oz
3.8 g icing sugar	0.13oz
5 g roasted coffee beans	0.18oz
broken 1-2 mm / 0.039 - 0.079 inch	
500 g Mascarpone palmfree, Filling with mascarpone flavour	17.64oz

Mix the kunafa dough with the melted butter and icing sugar and place on a baking tray with a silicone mat. Bake, while stirring several times, until golden brown all over.

Baking temperature: fan oven at 180°C / 356°F

Baking time: 15 - 20 minutes

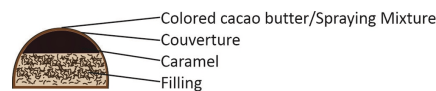
Leave to cool and break into small pieces. Add crushed coffee beans and mix well with tempered (28°C / 82.4°F) mascarpone.

Spraying Mixture & Sao Palme 30%

400 g Sao Palme 30%, White	14.11oz
chocolate couverture, Rondo	
400 g Cacaobutter Bio, Cacao butter, Grated	14.11oz
80 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	2.82oz
40 g Colored cocoa butter yellow, Cacao butter with colour	1.41oz

Mix together all of the tempered ingredients.

Structure



Arabic Moccaccino

250 g Caramel with Arabic mocca	8.82oz
525 g Mascarpone filling with kunafa crisp and coffee	18.52oz
100 g Spraying Mixture & Sao Palme 30%	3.53oz

400 g Sao Palme 68%, Dark chocolate couverture, Rondo tempered 14.11oz

Felchlin Marketing Material

5 piece Mould Duetto

20 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.71oz
10 g Colored cocoa butter yellow, Cacao butter with colour	0.35oz

Casting of the mould

Mix the couverture with the coloured cacao butter. Spray three overlapping dots into each mould. Leave to set at room temperature. Mould with couverture and leave to set at room temperature, before chilling in the fridge at 5°C / 41°F for about 15 minutes.

Finishing

Pipe 2 g / 0.07 oz of the caramel into the prepared moulds and leave at room temperature for 2 - 3 hours until a thin skin has formed on the surface. Pipe 5 g / 0.18 oz of the filling on top of the caramel and leave overnight. Cover with tempered couverture. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Arabic Moccaccino

Pralines & Chocolates

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CR17	Sao Palme 30%, White chocolate couverture, Rondo
CR27	Sao Palme 68%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DF32	Mascarponosa palmfree, Filling with mascarpone flavour
TM01	Caramel brûlé fleur de sel
VO72	Mould Duetto

Please note: Some products are not available in all markets

Turkish coffee Bars

Chocolates & Pralines



RECIPE QUANTITY	80	pieces	RECIPE NUMBER	CS15153
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Coffee - Cardamom Filling

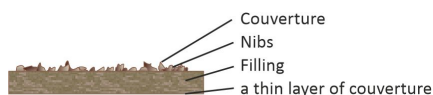
500 g Coffeenosa, Filling coffee	17.64oz
220 g Cardamomosa F, Filling cardamom	7.76oz
220 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	7.76oz
80 g Cacaobutter Bio, Cacao butter, Grated	2.82oz
50 g Cacao Nibs Qroqant, croquants caramelised granulated	1.76oz
50 g Croquantine, Pastry product, Croquantine	1.76oz

Finishing

Fill the coffee-cardamom filling into a quadro frame of 300 x 300 x 10 mm / 11.8 x 11.8 x 0.4 inches height, the base of which has already been covered with a thin layer of tempered dark couverture. Sprinkle over the cacao nibs croquant and leave to crystallise. Cut into bars of 7.5 x 1.5 cm / 2.95 x 0.59 inches with the guitar before enrobing with tempered dark couverture.

Melt the OSA's to 28°C / 82.4°F add the tempered milk couverture and cacao butter, mix well. Add the croquantine.

Structure



Turkish coffee Bars

1070 g Coffee - Cardamom Filling	37.74oz
500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	17.64oz
100 g Cacao Nibs Qroqant, croquants caramelised granulated	3.53oz

FELCHLIN PRODUCTS

CA19	Cacao Nibs Qroqant, croquants caramelised granulated
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DF37	Coffeenosa, Filling coffee
DK12	Cardamomosa F, Filling cardamom
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

Tubo Praline Croquantine

with Maracaibo or Grenada Grand Cru Couverture



RECIPE QUANTITY	6	Tubo moulds of 7 pieces	RECIPE NUMBER	CS15108
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Sablé Breton - ready to cut

1000 g butter unsalted	35.27oz
560 g raw cane sugar fine	19.75oz
400 g fresh egg yolks	14.11oz
1360 g pastry flour type 400	47.97oz
48 g baking powder	1.69oz
8 g fleur de sel	0.28oz

Beat the butter and brown sugar until creamy, slowly add the egg yolk. Sieve flour and mix with baking powder and fleur de sel, fold into the butter mixture and knead briefly to a delicate dough, chill.

Gianduja Milk Almond Maracaibo Criolait 38% 2:1 Fina

1000 g Fina Noble Valencia 60%, Praline Paste Almond	35.27oz
500 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	17.64oz

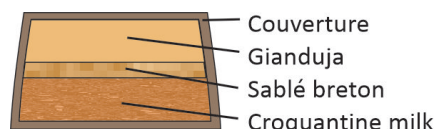
Temper the couverture and mix all the ingredients well.

Croquantine Almond Crunch Milk with Maracaibo Criolait 38%

210 g Praline Croquantine, Filling almond with biscuit splinters	7.41oz
12 g Cacaobutter Bio, Cacao butter, Grated liquid	0.42oz
70 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	2.47oz

Melt the Praline Croquantine, add the liquid Cacaobutter. Mix until well combined, incorporate the tempered couverture.

Structure



Tubo Praline Croquantine

350 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	12.35oz
350 g Sablé Breton - ready to cut	12.35oz
300 g Gianduja Milk Almond Maracaibo Criolait 38% 2:1 Fina	10.58oz
255 g Croquantine Almond Crunch Milk with Maracaibo Criolait 38%	8.99oz

Felchlin Marketing Material

6 piece Tubo mould of 25 g,
speciality mould, sold out /
available as rental moulds

Casting of mould

Mould the tubo moulds with tempered couverture and let it crystallize and refrigerate for approx. 10 minutes.

Sablé Breton

Roll out the dough to a thickness of 3.5 mm / 0.138 inches, bake.

Baking temperature: 160°C / 320°F convection oven

Baking time: approx. 15 minutes

After baking, while hot, cut immediately into pieces of 80 x 7.5 mm /

3.15 x 0.295 inches, allow to cool. Or: cut cold dough into desired pieces by using a guitar cutter, separate the rectangles and then bake.

Finishing

Pipe 6 g / 0.2 oz of the Gianduja per Tubo in a pastry bag. Immediately place a Sablé rectangle on top, press down well.

Pipe 6 g / 0.2 oz of the Croquantine milk per Tubo using a disposable pastry bag and let it crystallise for 24 hours at 12 - 16°C /

53.6 - 60.8°F. Cover with tempered couverture, refrigerate and remove from mould.

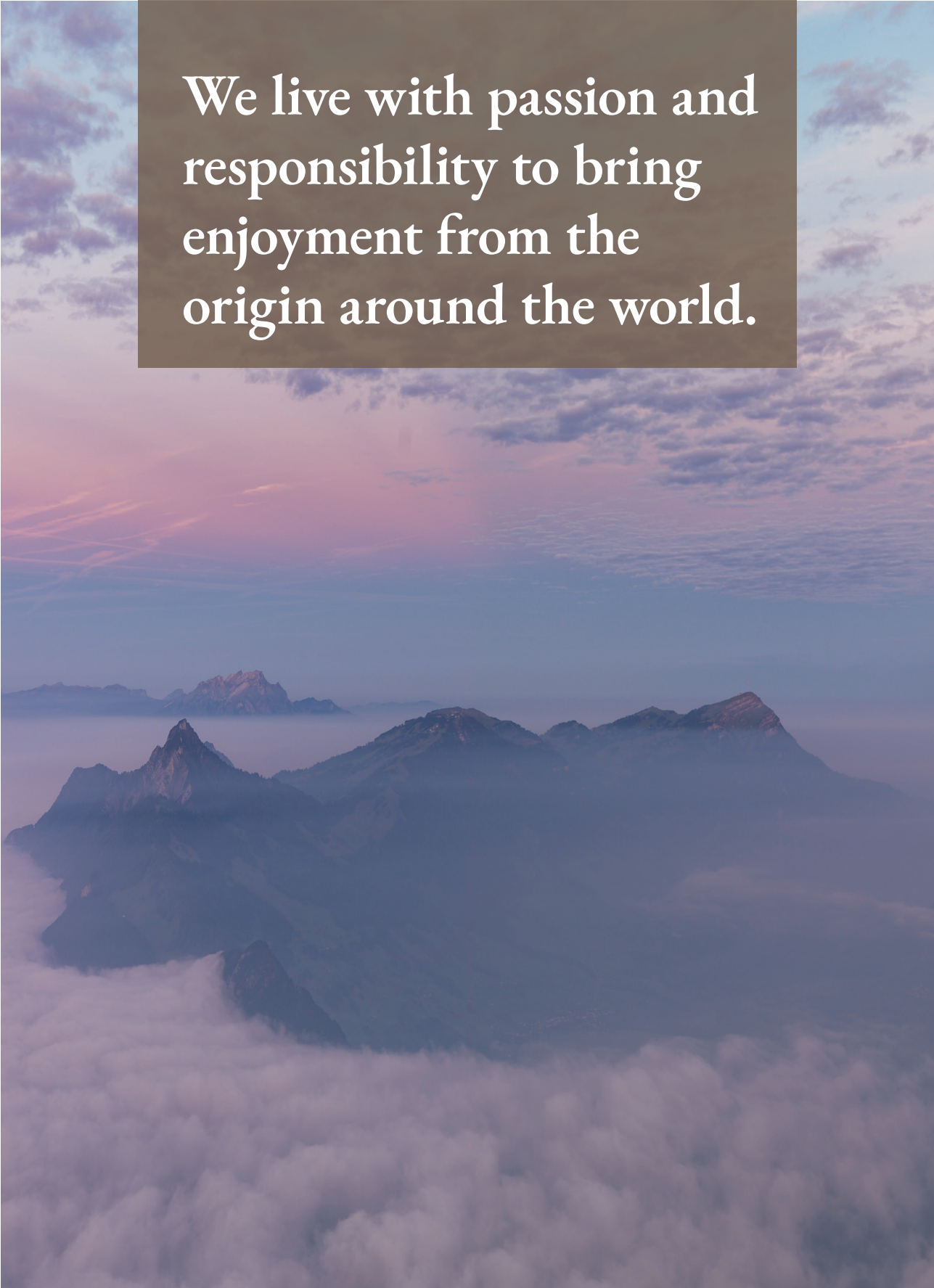
Tubo Praline Croquantine

with Maracaibo or Grenada Grand Cru Couverture

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC78	Fina Noble Valencia 60%, Praline Paste Almond
DK27	Praline Croquantine, Filling almond with biscuit splinters
VO28	Tubo mould of 25 g, speciality mould, sold out / available as rental moulds

Please note: Some products are not available in all markets



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responsibility to bring
enjoyment from the
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Notes



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