

Macaw's egg

Pralines & Chocolates



RECIPE QUANTITY	10	pieces of 8 cm / 3.15 inches Ø	RECIPE NUMBER	CS15514
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Gianduja Milk Hazelnut with Bolivia 45%

1000 g Fina Noble Piemontese	35.27oz
60%, Praline Paste Hazelnut	
200 g Bolivia Lait de terroir 45%-60h, Milk chocolate	7.05oz
couverture with mountain milk, Rondo	

Mix the praline past with the tempered couverture and stir until smooth.

Coffee Caramel

400 g Caramel brûlé fleur de sel	14.11oz
120 g Mango puree without sugar, Boiron	4.23oz
50 g passion fruit puree without added sugar, Boiron	1.76oz
30 g butter	1.06oz

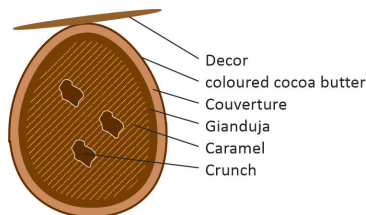
Bring all the ingredients to boil and cook stirring continuously to 108°C / 226.4°F. Cool down at room temperature and when the temperature has reached 35°C / 95°F emulsify with a hand blender. Leave to cool again to 26 - 30°C / 78.8 - 86°F before piping into the moulds.

Filling Chocolat Bolivia 68% with croquantine

1200 g Croquantine, Pastry product, Croquantine	42.33oz
1000 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	35.27oz

Mix croquantine with tempered couverture. Spread out on a baking tray, leave to set and break.

Structure



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400 g Bolivia Lait de terroir 45%-60h, Milk chocolate	14.11oz
couverture with mountain milk, Rondo	
300 g Gianduja Milk Hazelnut with Bolivia 45%	10.58oz
30 g Coffee Caramel	1.06oz
30 g Filling Chocolat Bolivia 68% with croquantine	1.06oz
50 g Bolivia Lait de terroir 45%-60h, Milk chocolate	1.76oz
couverture with mountain milk, Rondo	
1 g Gold glamour powder	0.04oz
2 g Powdered chocolate colour yellow	0.07oz

Felchlin Marketing Material

5 g Colored cocoa butter brown, Cacao butter with colour	0.18oz
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Finishing

Pour the 8 cm / 3.15 inches Ø egg mould twice with tempered couverture, leave to set a little. Coat each egg half with 15 g / 0.53 oz of the gianduja and chill for approx. 20 mins. Press 5 g / 0.18 oz of caramel into each egg half and sprinkle 1.5 g / 0.05 oz of filling with croquantine. Melt the egg halves briefly and join them together tightly. Place in iced water and leave in the fridge overnight to release the sugar from the couverture and create a wooden look.

The next day, leave to dry on a wire rack for 12 hours. Brush lightly with brown confectionery mixture and polish with a cold cloth.

Decoration

Gently heat the couverture to a paste and spread into the feather silicone moulds. Mould directly. Mix the yellow colour powder with the gold powder and brush off the feather so that only a shimmer remains.

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FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA20	Croquantine, Pastry product, Croquantine
TM01	Caramel brûlé fleur de sel

Please note: Some products are not available in all markets

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Recipe number : CS15514

Description : Fruity caramel with hazelnut gianduja with a crunchy coating of the finest Bolivia couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	592
Selling days	14 days	Kilojoule (kJ)	2475
Selling price		Lipids	43 g
Selling unit	1 piece	saturated fatty acids	20.58 g
		Carbohydrates	41.53 g
		of which sugars	37.16 g
		Proteins	7.41 g
		Salt	0.13 g

Declaration :

Sugar, cacaobutter, **hazelnuts**, **whole milk powder**, cacao kernels, **wheat flour**, **cream**, mango, **butter**, passion fruit purée, **wheat glucose syrup (wheat glucose)**, colourant (tartrazine), coconut fat, colour (E175: gold), rape seed oil, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), water, **skimmed milk powder**, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), fleur de sel (sea salt), **barley malt extract dried**, **colouring**, colour (paprika extract)

State 11.09.2024

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

Allergen information is compliant with current Swiss legislation