

Branchli bar

Pralines & Chocolates



RECIPE QUANTITY 10 pieces

RECIPE NUMBER CS15515

Branchli bar

200 g *Bâtuja Noisette Noir* 7.05oz
168x20g *Organic, Gianduja hazelnut*

80 g *Maracaibo Clasificado* 2.82oz
65%, *Dark chocolate couverture, Rondo*

Finishing

Enrobe the bâtuja with tempered couverture and stamp as desired.

Variation:

Can also be made with *Bâtuja Noisette Lait*.

FELCHLIN PRODUCTS

BA02 *Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut*
CU08 *Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo*

Please note: Some products are not available in all markets

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Description : Hazelnut gianduja enrobe with the finest Maracaibo couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	583
Selling days	35 days	Kilojoule (kJ)	2438
Selling price		Lipids	41.59 g
Selling unit	1 piece	saturated fatty acids	18.64 g
		Carbohydrates	40.39 g
		of which sugars	34.67 g
		Proteins	7.16 g
		Salt	0 g

Declaration :

Cacao kernel, cane sugar, **hazelnuts**, sugar, cacao butter, vanilla

State 12.09.2024

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

Allergen information is compliant with current Swiss legislation