

Chocolate duet

Pralines & Chocolates



RECIPE QUANTITY 10 pieces

RECIPE NUMBER CS15516

Chocolate duet

400 g Bâtuja Noisette Noir	14.11oz
168x20g Organic, Gianduja hazelnut	
150 g Maracaibo Clasificado	5.29oz
65%, Dark chocolate couverture, Rondo	
1 g Silver glamour powder	0.04oz

Finishing

Stick 2 bâtuja with couverture together.
Enrobe with tempered couverture, stamp as desired and brush with silver powder.

Variation:

Can also be made with Bâtuja Noisette Lait.

FELCHLIN PRODUCTS

BA02	Bâtuja Noisette Noir 168x20g Organic, Gianduja hazelnut
CF81	Silver glamour powder
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)	582
Selling days	35 days	Kilojoule (kJ)	2434
Selling price		Lipids	41.49 g
Selling unit	1 piece	saturated fatty acids	18.48 g
		Carbohydrates	40.35 g
		of which sugars	34.63 g
		Proteins	7.17 g
		Salt	0 g

Declaration :

Cacao kernel, cane sugar, **hazelnuts**, sugar, cacao butter, colour (E174: silver), 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