

Chocolate Bar Cinnamon Bun

in mould chocolate squares Rotondo



RECIPE QUANTITY	10	pieces of 185 g / 6.53 oz	RECIPE NUMBER	CS15533
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Dark spraying couverture

800 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	28.22oz
200 g Cacaobutter Bio, Cacao butter, Grated	7.05oz

Melt the couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

Caramel with cinnamon

200 g granulated sugar	7.05oz
250 g Golden syrup	8.82oz
350 g heavy cream 35%	12.35oz
100 g glucose syrup DE 41-46	3.53oz
80 g butter	2.82oz
4 g fleur de sel	0.14oz
5 g cinnamon powder	0.18oz
1 g cardamom ground	0.04oz
50 g Sao Palme 43%, Milk chocolate couverture, Rondo	1.76oz

Boil the sugar and golden syrup together to 107°C / 224.6°F. Warm the cream, glucose syrup, butter, fleur de sel, cinnamon and cardamom powder together, gradually add to the caramelised sugar and deglaze, boil to 110°C / 230°F. Pour directly into a heatproof bowl to stop the cooking process. Cool the caramel to 70°C / 158°F and pour onto the couverture. Use a hand blender to create a shiny emulsion. Fill into a piping bag and cool to approx. 28°C / 82.4°F.

Tip

Golden syrup can be replaced with glucose syrup, but then only cook the caramel to 107 - 108°C / 224.6 - 226.4°F.

Ganache dark Sao Palme 75% with cinnamon

160 g heavy cream 35%	5.64oz
210 g glucose syrup DE 41-46	7.41oz
50 g water	1.76oz
6 g cinnamon powder	0.21oz
130 g Browned Butter Infusion	4.59oz
120 g invert sugar	4.23oz
4 g fleur de sel	0.14oz
400 g Sao Palme 75%, Dark chocolate couverture, Rondo	14.11oz

Bring the cream, glucose syrup, water, cinnamon and browned butter infusion to the boil, add the invert sugar and fleur de sel. Slowly pour the liquid over the couverture, first a third and then gradually more, and work into a shiny, elastic emulsion, homogenising with a hand blender.

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Browned Butter Infusion

850 g butter	29.98oz
150 g Brioche	5.29oz

Slowly melt the butter to make nut butter and bring to the boil. As soon as the butter starts to foam, make sure it doesn't burn. The milk proteins quickly will turn dark; at this point, remove the nut butter from the heat, skim off the foam and strain through a fine cloth. Cut brioche or white bread into small croutons, mix with the butter and gently warm in a saucepan. Then roast the brioche cubes in the butter until golden brown. Make sure that the temperature does not exceed 140°C / 284°F, otherwise the delicate butter aromas will be lost. Alternatively, the croutons can be toasted in the oven and then mixed with the butter. Leave to infuse for a few minutes and then strain. The butter can be stored in the refrigerator for several weeks.

Brioche

130 g milk 3.5%	4.59oz
30 g yeast	1.06oz
100 g granulated sugar	3.53oz
20 g liquid malt	0.71oz
1000 g pastry flour type 400	35.27oz
20 g fleur de sel	0.71oz
30 g Levit	1.06oz
400 g fresh eggs	14.11oz
100 g milk 3.5% 21°C	3.53oz
600 g butter softened	21.16oz

Mix the milk, yeast, sugar and malt. Add flour, fleur de sel and levit and knead in 1st gear until all ingredients are mixed. Mix the eggs and the rest of the milk together and add slowly. Knead all on 2nd speed for approx. 12 - 15 minutes to form a dough, adding the butter in 3 x portions. The dough temperature should be at approx. 20°C / 68°F. Form to a flat rectangle and leave to rest overnight in the refrigerator.

Weigh out 50 g / 1.76 oz pieces of brioche dough, shape into rounds, place in paper cases and bake.

Baking temperature: 185°C / 365°F deckoven

Baking time: approx. 7 minutes with the vent closed and 15 minutes with the vent open

Cinnamon Bun Crunch

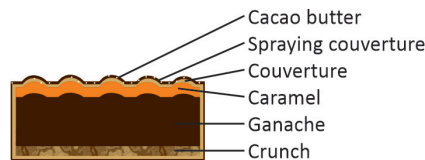
125 g Brioche	4.41oz
120 g Sao Palme 43%, Milk chocolate couverture, Rondo	4.23oz
25 g Cacaobutter Bio, Cacao butter, Grated	0.88oz
15 g Browned Butter Infusion	0.53oz
1 g fleur de sel	0.04oz
2 g cinnamon powder	0.07oz

Slice the brioche and dry in the oven or dehydrator. Temper the couverture and cacao butter, mix the butter infusion into the couverture. Blend the dried brioche slices in a food processor or mixer to a fine powder. Mix everything together and temper to approx. 30°C / 86°F.

Tip

As an alternative to brioche, graham crackers, white bread or baked cinnamon buns can be used.

Structure



Chocolate Bar Cinnamon Bun

20 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.71oz
300 g Bionda 36%, White chocolate couverture caramel, Rondo	10.58oz
50 g Dark spraying couverture	1.76oz
350 g Caramel with cinnamon	12.35oz
650 g Ganache dark Sao Palme 75% with cinnamon	22.93oz
200 g Cinnamon Bun Crunch	7.05oz
300 g Bionda 36%, White chocolate couverture caramel, Rondo	10.58oz

Casting the mould

Sprinkle the mould with tempered white cacao butter, spray with dark spraying couverture and use a cotton swab to decorate in a circular pattern to create the typical Cinnamon Bun effect. Cast with the tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for 15 - 20 minutes.

Finishing

Pour each bar with 35 g / 1.23 oz of caramel and 65 g / 2.29 oz of ganache, then allow to crystallise. Fill 20 g / 0.71 oz of crunch per pieces and tap flat, then allow to crystallise. Enrobe with tempered couverture, allow to crystallise. Place at

5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : CS15533

Description : The Cinnamon Bun in chocolate bar enrobed with the finest white caramelised Bionda couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	509
Selling days	28 days	Kilojoule (kJ)	2132
Selling price		Lipids	35.17 g
Selling unit	1 piece	saturated fatty acids	21.18 g
		Carbohydrates	40.61 g
		of which sugars	37.54 g
		Proteins	3.5 g
		Salt	0.4 g

Declaration :

Sugar, cacao butter, **cream**, cacao kernel, glucose syrup (wheat glucose), **butter**, **whole milk powder**, invert sugar, **wheat flour**, butterfat, water, **whey powder**, maltodextrin, **eggs**, **skimmed milk powder**, **whole milk**, cinnamon, fleur de sel (sea salt), **emulsifier (soya lecithin)**, baker's yeast, a dried ferment (dried rye sourdough (rye), **rye flour**, **cassava starch**, acerola powder (support: cassava starch), **barley malt**, lactic acid bacteria (support: wheat flour)), colour calcium carbonates, caramel, **barley malt**, cardamom, modified starch, vegetable fat, Trehalose, emulsifier (sunflower lecithin), vegetable juice, spirulina, acidifier (citric acid), vanilla

State 09.12.2025

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

Allergen information is compliant with current Swiss legislation