

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

Felchlin
SWITZERLAND

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Recipe number : CS15534

Description : The Crème brûlée bar enrobed with Edelweiss 36% couverture chocolate

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	585
Selling days	28 days	Kilojoule (kJ)	2451
Selling price		Lipids	40.37 g
Selling unit	1 piece	saturated fatty acids	24.43 g
		Carbohydrates	49.32 g
		of which sugars	48.8 g
		Proteins	6.19 g
		Salt	0.27 g

Declaration :

Sugar, cacaobutter, **whole milk powder**, **skimmed milk powder**, coconut oil, sunflower oil, **cream powder**, **cream**, **wey powder**, **butter**, **wheat glucose syrup (wheat glucose)**, illipe butter, shea butter, vanilla, **emulsifier (soy lecithin)**, colour (E175: gold), flavour, water, edible salt, vanilla extract, fleur de sel (sea salt)

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