

Chocolate Bar Dubai Chocolate

in mould chocolate squares Rotondo



RECIPE QUANTITY 10 pieces of 165 g / 5.82 oz

RECIPE NUMBER CS15535

Filling Chocolat white Edelweiss 36% with pistachio

340 g Pistacia Vera, Pistachio paste	11.99oz
340 g Fina Noble Valencia 60%, Praline Paste Almond	11.99oz
70 g Edelweiss 36%, White chocolate couverture, Rondo	2.47oz
250 g Kunafa dough	8.82oz

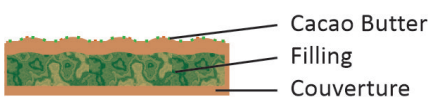
Mix the Pistacia Vera and Praline Paste and add the tempered couverture. Mix the baked kunafa dough with the filling.

Kunafa dough

785 g kunafa dough	27.69oz
215 g butter	7.58oz

Mix the kunafa dough together with melted butter. Put loosely on a baking tray and bake until golden brown. Baking temperature: 180°C / 356°F Baking time: approx. 20 minutes

Structure



Chocolate Bar Dubai Chocolate

10 g Colored Cacao Butter natural green	0.35oz
5 g Colored Cacao Butter natural red	0.18oz
5 g Colored Cacao Butter natural yellow	0.18oz
350 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	12.35oz
1000 g Filling Chocolat white Edelweiss 36% with pistachio	35.27oz
300 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	10.58oz

Casting the mould

Decorate the mould with tempered orange and green cacao butter. Cast with tempered couverture (approx. 35 g / 1.23 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.

Finishing

Pour 100 g / 3.53 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.

FELCHLIN PRODUCTS

CF71	Colored Cacao Butter natural green
CF72	Colored Cacao Butter natural yellow
CF76	Colored Cacao Butter natural red
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond
DF18	Pistacia Vera, Pistachio paste

Please note: Some products are not available in all markets

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Recipe number : CS15535

Description : Crunchy pistachio filling enrobed in the finest Maracaibo 38% milk couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	554
Selling days	28 days	Kilojoule (kJ)	2318
Selling price		Lipids	38.32 g
Selling unit	1 piece	saturated fatty acids	14.91 g
		Carbohydrates	39.49 g
		of which sugars	30.83 g
		Proteins	10.49 g
		Salt	0.18 g

Declaration :

Sugar, **pistachio**, cacaobutter, **almonds 12%**, kunafa dough (**wheat flour**, water, **wheat stark**, salt, **emulsifier (soy lecithin)**, sunflower oil, vinegar), **whole milk powder**, **skimmed milk powder**, cacao kernel, **butter**, **cream powder**, flavour, **emulsifier (soy lecithin)**, vanilla, vanilla extract

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