

Chocolate Bar Strawberry Swiss Meringue

in mould chocolate squares Rotondo



RECIPE QUANTITY	10	pieces of 130 g / 4.59 oz	RECIPE NUMBER	CS15536
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Strawberry jelly

440 g strawberry puree without added sugar, Boiron	15.52oz
110 g inulin HSI	3.88oz
7 g pectin NH	0.25oz
340 g granulated sugar	11.99oz
93 g glucose syrup DE 41-46	3.28oz
10 g citric acid 1:1	0.35oz

Warm the puree to 40°C / 104°F, mix the inulin and pectin, add in and boil for 1 minute. Add the sugar and glucose and boil to 102°C / 215.6°F. Cool down and stir until smooth.

Foamed Strawberry Meringue

200 g water	7.05oz
150 g glucose syrup DE 41-46	5.29oz
1.5 g yellow pectin	0.05oz
336 g granulated sugar	11.85oz
2.5 g citric acid 1:1	0.09oz
190 g strawberry puree without added sugar, Boiron	6.7oz
30 g egg white powder	1.06oz
50 g inulin HSI	1.76oz
40 g liquid sorbitol	1.41oz

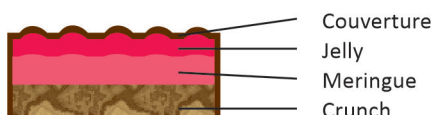
Mix sugar with pectin, boil water, glucose, citric acid and pectin sugar mixture to 122°C / 251.6°F. Whisk purée, egg white powder, inulin and sorbitol to obtain a firm meringue. Pour the cooked sugar little by little over the meringue. Whip further for a short period. Place the meringue into a piping bag with the pastry rounds using an 6 nozzle and leave to cool on a marble to approx. 35 - 40°C / 95 - 104°F.

Croquantine Crunch

900 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	31.75oz
100 g Croquantine, Pastry product, Croquantine	3.53oz

Temper the couverture and mix together.

Structure



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

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

Chocolate Bar Strawberry Swiss Meringue

300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz
300 g Strawberry jelly	10.58oz
300 g Foamed Strawberry Meringue	10.58oz
400 g Croquantine Crunch	14.11oz

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

Pipe each bar with 30 g / 1.06 oz of jelly and 30 g / 1.06 oz of tempered meringue, then leave to dry. Enrobe with 40 g / 1.41 oz of tempered crunch, allow to

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Recipe number : CS15536

Description : Chocolate bar with fruity strawberry jelly and light strawberry meringue enrobed with crunch

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	405
Selling days	28 days	Kilojoule (kJ)	1694
Selling price		Lipids	22.18 g
Selling unit	1 piece	saturated fatty acids	13.48 g
		Carbohydrates	44.04 g
		of which sugars	37.71 g
		Proteins	3.75 g
		Salt	0.02 g

Declaration :

Sugar, cacao kernel, strawberries, cacao butter, glucose syrup (wheat glucose), water, inulin, **wheat flour**, humectant (sorbitol), **egg white powder**, coconut fat, gelling agent (pectin), acidifying agent (citric acid), rape seed oil, **skimmed milk powder**, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), vanilla, **barley malt extract dried, colouring**, colour (paprika 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