

# Chocolate Bar Peach Melba

in mould chocolate squares Rotondo



<b>RECIPE QUANTITY</b>	10	pieces of 170 g / 6 oz	<b>RECIPE NUMBER</b>	CS15538
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## Peach jam

1100 g fresh peaches yellow, pitted	38.8oz
700 g granulated sugar	24.69oz
50 g lemon juice fresh	1.76oz
100 g glucose syrup DE 41-46	3.53oz
125 g granulated sugar	4.41oz
12 g yellow pectin	0.42oz
12 g citric acid 1:1	0.42oz
75 g Peach liqueur 25% vol.	2.65oz

Poach the peaches briefly in boiling water, remove the skin, cut into large cubes, weigh out 1000 g / 35.27 oz, macerated for 1 hour with the first quantity of sugar and lemon juice. Place in a saucepan and bring to the boil with the glucose syrup. Mix the peach pieces coarsely with a hand blender. Mix the second quantity of sugar and pectin and stir into the hot jam. Boil vigorously for approx. 2 minutes, stirring constantly, to a cooking temperature of 103°C / 217.4°F. Finally, stir in the citric acid and then the peach liqueur. Immediately pour into jam jars and leave to cool.

## Pâte Fruit Raspberry Jelly

380 g raspberry puree without added sugar, Boiron	13.4oz
385 g granulated sugar	13.58oz
15 g yellow pectin	0.53oz
210 g glucose syrup DE 41-46	7.41oz
10 g citric acid 1:1	0.35oz

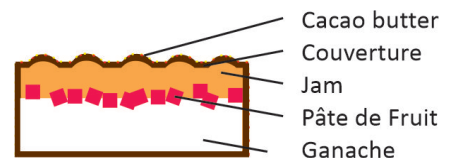
Boil the purée to 80°C / 176°F, mix the sugar and pectin, sprinkle in and boil for 1 minute. Add the glucose syrup and cook to 103°C / 217.4°F, mix in the citric acid.

## Ganache white Alba 36% with Vanilla

290 g heavy cream 35%	10.23oz
8 g bourbon vanilla bean (1 pc = 4g)	0.28oz
40 g sorbitol powder	1.41oz
40 g glucose powder DE40	1.41oz
100 g butter	3.53oz
2 g fleur de sel	0.07oz
470 g Alba 36% , White chocolate couverture with sweetener, Bar	16.58oz
40 g Cacaobutter Bio, Cacao butter, Grated	1.41oz
10 g Cacaobutter Bio, Cacao butter, Grated Magic Temper	0.35oz

Heat the cream, scraped vanilla, sorbitol powder and dry glucose to 55 - 60°C / 131 - 140°F and leave to infuse for 3 - 4 hours. Bring to the boil with the butter and salt, remove the vanilla pod, pour 1/3 of the liquid into the finely chopped couverture and make a ganache, gradually adding the remaining liquid to the ganache. Pour the tempered cacao butter into the liquid, use a hand blender to make an homogeneous emulsion, add Magic Temper cacao butter at 33°C / 91.4°F and homogenise.

## Structure



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5 g Colored Cacao Butter white	0.18oz
10 g Colored Cacao Butter natural yellow	0.35oz
5 g Bronze Powder Candurin Brown Amber	0.18oz
300 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	10.58oz
350 g Peach jam	12.35oz
150 g Pâte Fruit Raspberry Jelly	5.29oz
50 g dextrose powder	1.76oz
600 g Ganache white Alba 36% with Vanilla	21.16oz
300 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	10.58oz

## Casting the mould

Decorate the moulds with tempered yellow-white and yellow-bronze cacao butter, using a milk frother. 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.

## Raspberry jelly - Pâte de Fruit

Pour into a 5 mm / 0.197 inch high silicone frame on baking foil and leave to cool. Dust both sides with dextrose powder, cut into 5 mm / 0.197 inch strips, then cut into small 5 x 5 mm / 0.197 x 0.197 inch cubes, roll in dextrose powder so that the jelly does not stick together, and process immediately.

## Finishing

Fill 35 g / 1.23 oz of jam per bar and smooth. Distribute the pâte de fruit cubes evenly on top. Dress with 60 g / 2.12 oz of ganache each and allow to crystallise. Close 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

CF72	Colored Cacao Butter natural yellow
CF78	Colored Cacao Butter white
CL79	Alba 36% , White chocolate couverture with sweetener, Bar
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated

Please note: Some products are not available in all markets

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**Recipe number :** CS15538

**Description :** Vanilla ganache covered with raspberry jelly cubes and fruity peach jam in chocolate bar, enrobed with the finest milk couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	434
Selling days	28 days	Kilojoule (kJ)	1817
Selling price		Lipids	27.65 g
Selling unit	1 piece	saturated fatty acids	16.74 g
		Carbohydrates	44.39 g
		of which sugars	35.68 g
		Proteins	4.12 g
		Salt	0.21 g

## Declaration :

Sugar, cocoa butter, peaches, **cream, whole milk powder**, sweeteners (maltitol and maltitol syrup), **skimmed milk powder**, cacao kernel, **butter**, raspberry, dextrose, glucose syrup (wheat glucose), humectant (sorbitol), glucose powder, **cream powder**, anise liqueur, lemon juice, colour support (potassium aluminium silicate), colourant (iron oxide), vanilla, gelling agent (pectin), acidifying agent (citric acid), water, fleur de sel (sea salt), **emulsifier (soy lecithin)**, 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