

Chocolate Bar Black Forest cherry

in mould chocolate squares Rotondo



RECIPE QUANTITY	10	pieces of 180 g / 6.35 oz	RECIPE NUMBER	CS15539
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Cherry jelly

440 g black cherry purée without added sugar, Boiron	15.52oz
120 g inulin HSI	4.23oz
10 g pectin NH	0.35oz
340 g granulated sugar	11.99oz
80 g glucose syrup DE 41-46	2.82oz
10 g citric acid 1:1	0.35oz

Warm the puree to 80°C / 176°F, mix the inulin and pectin, add in and boil for 1 minute. Add the sugar and glucose and boil to 103°C / 217.4°F. Add the citric acid, cool down and stir until smooth.

Ganache white Edelweiss 36% with Kirsch

220 g heavy cream 35%	7.76oz
40 g sorbitol powder	1.41oz
40 g glucose powder DE40	1.41oz
100 g butter	3.53oz
90 g kirsch 40%vol.	3.17oz
460 g Edelweiss 36%, White chocolate couverture, Rondo	16.23oz
40 g Cacaobutter Bio, Cacao butter, Grated	1.41oz
10 g Cacaobutter Bio, Cacao butter, Grated Magic Temper	0.35oz

Heat the cream, sorbitol powder and dry glucose to 55 - 60°C / 131 - 140°F and leave to stand for 3 - 4 hours. Bring to the boil with the butter, add the kirsch at 40°C / 104°F and homogenise with a hand blender, then temper to 32°C / 89.6°F. Pour the tempered couverture and cacao butter into the liquid, use a hand blender to make a homogeneous emulsion, add Magic Temper cacao butter at 33°C / 91.4°F and homogenise.

Chocolate Crunch

340 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	11.99oz
25 g Cacaobutter Bio, Cacao butter, Grated	0.88oz
75 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	2.65oz
160 g Cookie dough Chip Fudge	5.64oz

Temper the couverture and cacao butter and mix into the praline paste. Temper the crumbles to 28°C / 82.4°F and stir in, then use immediately.

Cookie dough Chip Fudge

170 g butter	6oz
115 g Muscovado sugar light or raw cane sugar	4.06oz
115 g granulated sugar	4.06oz
4 g fleur de sel	0.14oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
70 g fresh eggs	2.47oz
510 g pastry flour type 420	17.99oz
12 g baking powder	0.42oz

Whip the butter, sugars, fleur de sel and scraped vanilla until creamy. Slowly add the eggs, sieve the flour and baking powder together and mix in.

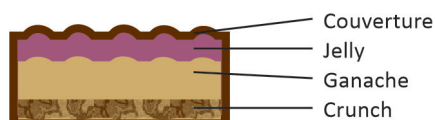
Tip

Muscovado sugar can be replaced with raw cane sugar.

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Structure



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300 g Maracaibo Clasificado **10.58oz**
*65%, Dark chocolate
couverture, Rondo*

300 g Cherry jelly **10.58oz**

600 g Ganache white Edelweiss **21.16oz**
36% with Kirsch

600 g Chocolate Crunch **21.16oz**

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.

Cookie dough

Roll out the dough to 2.5 mm / 0.098 inch
thick and bake.

Baking temperature: 150°C / 302°F fan
oven

Baking time: approx. 15 minutes

Leave to cool. Briefly blend in a
Thermomix or Robot Coupe on medium
speed to fine crumbles.

Finishing

Pipe each bar with 30 g / 1.06 oz of jelly
and 60 g / 2.12 oz of tempered ganache,
let crystallise. Close with 60 g / 2.12 oz of
tempered crunch, allow to crystallise.

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

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut

Please note: Some products are not available
in all markets

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Recipe number : CS15539

Description : Chocolate bar with fruity cherry jelly and white Kirsch ganache enrobe with dark chocolate crunch

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	488
Selling days	28 days	Kilojoule (kJ)	2042
Selling price		Lipids	33.02 g
Selling unit	1 piece	saturated fatty acids	19.19 g
		Carbohydrates	39.37 g
		of which sugars	32.17 g
		Proteins	4.3 g
		Salt	0.15 g

Declaration :

Sugar, cacao kernel, cacao butter, black cherries, **cream**, **butter**, **wheat flour**, kirsch (cherry brandy), **whole milk powder**, **hazelnuts 3%**, inulin, glucose syrup (wheat glucose), humectant (sorbitol), glucose powder, **skimmed milk powder**, raw cane sugar, **eggs**, gelling agent (pectin), raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), acidifying agent (citric acid), water, vanilla, 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