

# Strawberry and Cacao Fruit Couverture Jelly

## Pâte de Fruit



<b>RECIPE QUANTITY</b>	1	Quadro frame of 15 mm / 0.59 inch height 169 pieces	<b>RECIPE NUMBER</b>	CS40020
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### Cacao Fruit Strawberry Preserve

750 g strawberry puree without added sugar, Boiron	26.46oz
80 g granulated sugar	2.82oz
24 g yellow pectin	0.85oz
650 g granulated sugar	22.93oz
325 g glucose syrup DE 41-46	11.46oz
10 g citric acid 1:1	0.35oz
160 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	5.64oz

Bring the purée to the boil. Mix first amount of sugar and pectin and pour into purée. Boil for 1 minute until pectin sets. Add glucose and second amount of sugar and bring to a boil at 103°C / 217.4°F. Add citric acid and then the melted couverture.

### Structure



### Strawberry and Cacao Fruit Couverture Jelly

2000 g Cacao Fruit Strawberry Preserve	70.55oz
200 g granulated sugar	7.05oz

### Felchlin Promotionsmaterial

- 3 piece Silicon frame white, 5 mm
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm
- 1 piece Quadro plate, 305 x 305 mm

### Finishing

Pour the jelly onto a Backflon foil into a silicon frame of 300 x 300 mm / 11.811 x 11.811 inches frame of 15 mm / 0.59 inch in height. Smooth out and leave to crystallise. Cut cubes of 22.5 x 22.5 mm / 0.98 x 0.98 inches and roll in granulated sugar.

Store ideally at 15 - 16°C / 59 - 60.8°F with 60% humidity.

### Tip

If the purée contains sugar, deduct the amount from the glucose amount. For example 600 g / 21.2 oz purée with 15% invert sugar, add 90 g / 3.17 less of the glucose - here 150 g / 5.29 oz instead of 240 g / 8.47 oz.

This jelly filling can also be used for praline inserts up to 5 mm / 0.197 inch in height.

### FELCHLIN PRODUCTS

CV15	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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### Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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**Recipe number :** CS40020

**Description :** Jelly of strawberry and cacao fruit couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	28 days	Kilocalorie (kcal)	271
Selling days	21 days	Kilojoule (kJ)	1135
Selling price		Lipids	3.07 g
Selling unit	100 g	saturated fatty acids	1.86 g
		Carbohydrates	59.13 g
		of which sugars	53.23 g
		Proteins	0.82 g
		Salt	0.01 g

**Declaration :**

Sugar, strawberries 34%, glucose syrup (wheat glucose), cacao kernel, cacao fruit juice concentrate, gelling agent (pectin), acidifying agent (citric acid), water

State 28.10.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation