

Xocolatl Iced Chocolate Tropical

with Grand Cru Maracaibo or Grenada Couverture



RECIPE QUANTITY 4 glasses

RECIPE NUMBER DR10015

Xocolatl Iced Chocolate Maracaibo 65% Tropical

280 g milk 3.5%	9.88oz
80 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	2.82oz
60 g mango purée 10% sugar	2.12oz
60 g tropical fruit purée	2.12oz
120 g crushed ice	4.23oz

Heat the milk to 60°C / 140°F and dissolve the grated couvitur in it.

Add the frozen fruit purée and the crushed ice.

Mix well in a Rotor blender until a foam forms (approx. 30 seconds).

Passion Fruit Orange Tuiles

200 g granulated sugar	7.05oz
2 g yellow pectin	0.07oz
155 g butter	5.47oz
75 g glucose syrup 44/45	2.65oz
25 g orange juice	0.88oz
30 g passion fruit purée 10% sugar	1.06oz
100 g almonds peeled, ground	3.53oz
15 g pastry flour type 400 food colouring orange	0.53oz

Bring to the boil the sugar, pectin, butter, glucose, orange juice and passion fruit purée. Add the remaining ingredients, mixing constantly. Allow to cool. Spread mixture onto a Silpat baking mat using a tuile template and bake.

Xocolatl Iced Chocolate Tropical

620 g Xocolatl Iced Chocolate Maracaibo 65% Tropical	21.87oz
20 g Passion Fruit Orange Tuiles	0.71oz

Felchlin Marketing Material

*Xocolatl glass, 1.8 dl
double-walled
Glass plate for Xocolatl,
black*

Tuiles:

Baking temperature: 175°C / 347°F

Baking time: approx. 5 minutes

Finishing

Fill the iced Xoolatl into a glass. Decorate with a tuile. Serve.

Tip

The chocolate milk mixture can be prepared 1 day in advance and kept in the refrigerator. It must be stirred well before use.

FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
WR34	Xocolatl glass, 1.8 dl double-walled
WR35	Glass plate for Xocolatl, black

Please note: Some products are not available in all markets

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Felchlin Marketing Material



WR34 Xocolatl glass, 1.8 dl double-walled

80 x 120 mm / 3.15 x 4.7 inches
Minimum order quantity 6 pieces



WR35 Glass plate for Xocolatl, black

260 x 125 x 20 mm / 10.24 x 4.92 x 0.79 inches
Minimum order quantity 6 pieces

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Recipe number : DR10015

Description : Dark iced chocolate, mango and exotic purée, passion fruit-orange tuiles.

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	135
Selling days	1 day	Kilojoule (kJ)	565
Selling price		Lipids	8.05 g
Selling unit	1 glass	saturated fatty acids	4.73 g
		Carbohydrates	12.52 g
		of which sugars	10.78 g
		Proteins	2.5 g
		Salt	0.05 g

Declaration :

Whole milk, water, mango, tropic fruits 9% (pineapple, mango, passion fruit, lime), cacao kernel, sugar, cocoa butter, **butter**, **almonds**, invert sugar, glucose syrup (wheat glucose), passion fruit purée, orange juice, **wheat flour**, gelling agent (pectin), vanilla, colouring agents (quinoline yellow, Ponceau 4R)

State 05.03.2024

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

Allergen information is compliant with current Swiss legislation