

Xocolatl Iced Chocolate XocoCino

with Grand Cru Maracaibo or Grenada couverture



RECIPE QUANTITY	4	glasses	RECIPE NUMBER	DR10018
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Xocolatl iced chocolate Maracaibo 65% with espresso, XocoCino

360 g milk 3.5%	12.7oz
100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	3.53oz
40 g espresso	1.41oz
160 g crushed ice	5.64oz

Heat the milk to 60 °C / 140°F. Add the grated couverture and stir until dissolved. Add the cold espresso and the crushed ice. Mix in the Rotor mixer for 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	0.53oz
food colouring orange	

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 XocoCino

660 g Xocolatl iced chocolate Maracaibo 65% with espresso, XocoCino	23.28oz
150 g heavy cream 35% whipped	5.29oz
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 Xocolatl into a glass. Decorate with whipped cream and 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 : DR10018

Description : Cold chocolate with espresso

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	170
Selling days	1 day	Kilojoule (kJ)	712
Selling price		Lipids	13.67 g
Selling unit	1 glass	saturated fatty acids	8.15 g
		Carbohydrates	8.49 g
		of which sugars	7.79 g
		Proteins	2.66 g
		Salt	0.06 g

Declaration :

Whole milk, water, **cream**, cacao kernel, sugar, coffee 5%, cacaobutter, **butter**, **almonds**, 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