

Xoco Frappé Caramel Sea Salt

with milk ganache



RECIPE QUANTITY	1	glass	RECIPE NUMBER	DR10460
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Xoco Frappé Caramel Sea Salt

75 g Criolait 38% milk ganache for Xoco Frappé	2.65oz
20 g Caramel brûlé fleur de sel	0.71oz
30 g milk 3.5%	1.06oz
75 g crushed ice	2.65oz
0.1 g sea salt 1 pinch	0oz

Place the crushed ice in the blender, add the cold ganache, Caramel brûlé, cold milk and sea salt, blend for approx. 1 - 2 minutes.

Criolait 38% milk ganache for Xoco Frappé

450 g milk 3.5%	15.87oz
100 g glucose syrup DE 41-46	3.53oz
1000 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	35.27oz

Bring the milk and glucose to the boil, add a third of the liquid to the couverture and to obtain a smooth homogeneous ganache, little by little add the remaining liquid and finally homogenise with a hand blender.

Xoco Frappé Milk Foam

100 g milk 3.5%	3.53oz
400 g heavy cream 35%	14.11oz
0.5 g xanthan gum	0.02oz

Mix all the ingredients together, sieve, pour into an iSi Gourmet Whip, fill with one cartridge, shake vigorously 20 times, chill for at least 2 hours, shake vigorously again before use.

Xoco Frappé Topping Chocolate Sauce

500 g unsweetened condensed milk	17.64oz
25 g liquid sorbitol	0.88oz
25 g glucose syrup DE 41-46	0.88oz
100 g Sugar syrup 30°Bé	3.53oz
200 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.05oz

Bring the condensed milk, sorbitol, glucose and sugar syrup to the boil, slowly add to the couverture and homogenise with a hand blender.

Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

Xoco Frappé Caramel Sea Salt

200 g Xoco Frappé Caramel Sea Salt **7.05oz**

30 g Xoco Frappé Milk Foam **1.06oz**

20 g Xoco Frappé Topping Chocolate Sauce **0.71oz**

Felchlin Promotionsmaterial

1 piece Xocolatl glass double-walled, 180 ml

1 piece Glass plate Xocolatl, black

Finishing

Xoco Frappé Caramel Sea Salt serve immediately.

Tip

The various Xoco Frappés can be decorated with a light and airy milk foam and various toppings.

Variations:

Flavours can also be varied with the addition to each.

Xoco Frappé Topping Chocolate Sauce
Felchlin Caramel brûlé fleur de sel
Felchlin Ghana nibs
Felchlin Cacao nibs Croquant
Felchlin Croquantine
Felchlin Koa Flakes

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
WR34	Xocolatl glass double-walled, 180 ml
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

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Felchlin Marketing Material



WR34 Xocolatl glass double-walled, 180 ml

120 x 90 mm / 4.72 x 3.54 inches
Minimum order quantity 6 pieces



WR35 Glass plate Xocolatl, black

230 x 120 x 25 mm / 9.06 x 4.72 x 0.98 inches
Minimum order quantity 6 pieces

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Recipe number : DR10460

Description : Refreshing frothy chocolate drink with a hint of Sea Salt

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	218
Selling days	1 day	Kilojoule (kJ)	914
Selling price		Lipids	14.24 g
Selling unit	1 glass	saturated fatty acids	8.61 g
		Carbohydrates	19.33 g
		of which sugars	17.74 g
		Proteins	2.94 g
		Salt	0.15 g

Declaration :

Water, **whole milk**, sugar, **cream**, cocoa butter, **condensed milk**, cacao kernel, **cream**, glucose syrup (wheat glucose), **skimmed milk powder**, **whole milk powder**, **wheat glucose syrup (wheat glucose)**, **cream powder**, **butter**, humectant (sorbitol), sea salt, **emulsifier (soy lecithin)**, thickening agent (xanthan), fleur de sel (sea salt), vanilla

State 10.07.2025

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

Allergen information is compliant with current Swiss legislation