Xoco Frappé Strawberry Cream Cheese

with white ganache



RECIPE QUANTITY 1 glass RECIPE NUMBER DR10467

Xoco Frappé Strawberry Cream Cheese

65 g Ganache white Edelweiss	2.29oz
36% for Xoco Frappé	
30 g strawberry puree without	1.06oz
added sugar, Boiron	
30 g Philadelphia cream cheese	1.06oz
75 g crushed ice	2.65oz
2 g lime juice, fresh	0.07oz

Place the crushed ice in the blender, add the cold ganache, puree, cream cheese and lime juice, blend for approx. 1 - 2 minutes.

Ganache white Edelweiss 36% for Xoco Frappé

450 g milk 3.5%	15.87oz
100 g glucose syrup DE 41-46	3.5302
1000 g Edelweiss 36%, White	35.27oz
chocolate couverture,	
Rondo	

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

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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	17.64oz
milk	
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%,	7.05oz
Dark chocolate couverture,	
Rondo	

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 Strawberry Cream Cheese

200 g Xoco Frappé Strawberry	7.05oz	
Cream Cheese		
30 g Xoco Frappé Milk Foam	1.06oz	
20 g Xoco Frappé Topping	0.71oz	
Chacalate Sauce		

Felchlin Promotionsmaterial

1 piece Xocolatl glass doublewalled, 180 ml 1 piece Glass plate Xocolatl, black

Finishing

Xoco Frappé Strawberry Cream Cheese 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

CS84	Edelweiss 36%, White chocolate
	couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
WR34	Xocolati 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 Xocolati 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: DR10467

Description : Fruity, frothy chocolate drink with strawberries and cream cheese

Sales data :		Nutritional values per 100 g :	
		Kilocalorie (kcal)	195
Shelf life	1 day	Kilojoule (kJ)	817
		Lipids	14.15 g
Selling days	1 day	saturated fatty acids	8.67 g
Selling price		Carbohydrates	13.8 g
		of which sugars	12.7 g
Selling unit	1 glass	Proteins	2.84 g
		Salt	0.17 g

Declaration:

Water, strawberries 12%, cream cheese 12% (whole milk, cream, whey products (from milk), salt, thickening agent (locust bean gum), acidifier (citric acid)), whole milk, cream, sugar, cacaobutter, condensed milk, whole milk powder, glucose syrup (wheat glucose), skimmed milk powder, cacao kernel, lime, humectant (sorbitol), thickening agent (xanthan), emulsifier (soy lecithin), vanilla extract, 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

