

Chocolate Chip Cookie Caramel

with Grand Cru Maracaibo Chocolini 66%



| | | | | |
|------------------------|----|--------|----------------------|---------|
| RECIPE QUANTITY | 15 | pieces | RECIPE NUMBER | KF60023 |
|------------------------|----|--------|----------------------|---------|

Cookie dough Chocolate Chip

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|---|--------|
| 170 g butter | 6oz |
| 115 g Muscovado sugar light | 4.06oz |
| 115 g granulated sugar | 4.06oz |
| 4 g fleur de sel | 0.14oz |
| 4 g Bourbon vanilla bean (1 pc = 4g) | 0.14oz |
| 70 g fresh eggs | 2.47oz |
| 260 g pastry flour type 400 or type 420 | 9.17oz |
| 12 g baking powder | 0.42oz |
| 250 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g | 8.82oz |

Whip the butter, sugars, fleur de sel and scraped vanilla until creamy. Slowly add the eggs, sieve the flour and baking powder together and mix in with the Chocolinis. Chill the dough.

Bionda Chocolate 36% Fudge Caramel

| | |
|---|---------|
| 900 g Caramel brûlé fleur de sel | 31.75oz |
| 450 g Bionda 36%, White chocolate couverture caramel, Rondo | 15.87oz |

Boil the caramel to 118°C / 244.4°F while stirring constantly, melt the couverture slightly and stir into the caramel.

Ganache Criolait 38% and Maracaibo 65% with caramel

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|--|---------|
| 545 g Caramel brûlé fleur de sel | 19.22oz |
| 38 g water | 1.34oz |
| 50 g butter | 1.76oz |
| 2 g fleur de sel | 0.07oz |
| 245 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo | 8.64oz |
| 90 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo | 3.17oz |
| 30 g Cacaobutter Bio, Cacao butter, Grated | 1.06oz |

Heat the caramel, water, butter and fleur de sel to 50°C / 122°F. Melt the couverture slightly and stir into the caramel to obtain a smooth emulsion. Add the tempered cacao butter at 35°C / 95°F and mix using a hand blender to obtain a homogeneous ganache.

Structure



Chocolate Chip Cookie Caramel
1050 g Cookie dough Chocolate
Chip

37.04oz

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|--|--------|
| 225 g Bionda Chocolate 36% Fudge Caramel | 7.94oz |
| 150 g Ganache Criolait 38% and Maracaibo 65% with caramel | 5.29oz |
| 75 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g | 2.65oz |
| 150 g pecans | 5.29oz |

Felchlin Marketing Material

15 piece Packaging Cookie brown,
40g/m², 120 x 75 x 24mm
/ 4.7 x 2.95 x 0.94 inches

1 piece Silform Ø 102 mm / 4.02
inches, 600 x 400 x 20 mm
/

2 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

Cookie dough

Roll the dough out to 10 mm / 0.934 inch,
cut out 9 cm / 3.54 inch Ø (weight approx.
70 g / 2.47 oz), place in Silform mould and
bake.

Baking temperature: 160°C / 320°F
convection oven

Baking time: approx. 12 - 14 minutes

Fudge

Pour the hot mixture onto bakingflon foil
in a 300 x 300 x 10 mm / 11.81 x 11.81 x
0.394 inches silicone frame. Leave to cool
and cut into 10 x 10 mm / 0.394 x 0.394
inch cubes.

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Finishing

After baking, sprinkle the cookies with Chocolinis while still warm. Using a plain tube pipe the ganache and decorate with fudge cubes and roasted pecan nuts.

FELCHLIN PRODUCTS

| | |
|------|--|
| CO49 | Bionda 36%, White chocolate couverture caramel, Rondo |
| CR14 | Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g |
| CS36 | Maracaibo Criolait 38%, Milk chocolate couverture, Rondo |
| CS76 | Cacaobutter Bio, Cacao butter, Grated |
| CU08 | Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo |
| TM01 | Caramel brûlé fleur de sel |
| VO07 | Quadro plate, 305 x 305 mm |
| VO30 | Silicon frame white, 5 mm |
| VO80 | Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm / |
| WG64 | Packaging Cookie brown, 40g/m2, 120 x 75 x 24mm / 4.7 x 2.95 x 0.94 inches |
| 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



WG64 Packaging Cookie brown

100 pieces, 40g/m², 120 x 75 x 24mm / 4.7 x 2.95 x 0.94 inches



VO80 Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm / 23.26 x 15.75 x 0.79 inches



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 : KF60023

Description : Crispy, soft Grand Cru chocolate cookie with caramel ganache decorated with pecan nuts, fudge and Chocolinis 66%

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 5 days | Kilocalorie (kcal) | 489 |
| Selling days | 5 days | Kilojoule (kJ) | 2044 |
| Selling price | | Lipids | 30.32 g |
| Selling unit | 1 piece | saturated fatty acids | 14.68 g |
| | | Carbohydrates | 46.82 g |
| | | of which sugars | 32.9 g |
| | | Proteins | 5.3 g |
| | | Salt | 0.7 g |

Declaration :

Sugar, **wheat flour**, cacao kernel, **butter**, **pecans**, raw cane sugar, **eggs**, **cream**, cacaobutter, **wheat glucose syrup (wheat glucose)**, raising agent (baking powder), **whole milk powder**, water, **skimmed milk powder**, fleur de sel (sea salt), vanilla, butterfat, **whey powder**, maltodextrin, **cream powder**, **emulsifier (soya lecithin)**, caramel

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