

Chocolate Chip Cookie Praline Hazelnut

with Grand Cru Maracaibo Chocolini 66%



RECIPE QUANTITY	15	pieces	RECIPE NUMBER	KF60024
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Cookie dough Chocolate Chip

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.

Piemonteser Pralinecream

800 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	28.22oz
200 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	7.05oz

Mix the gianduja base with the tempered couverture in the mixing bowl for 1 minute and continue processing immediately.

Ganache Criolait 38% and Maracaibo 65% with caramel

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

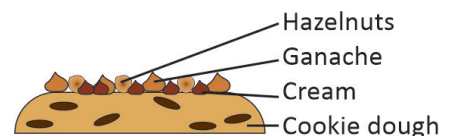
Heat the caramel, water, butter and fleur de sel to 50°C / 122°F. Melt the couverture slightly and stir into the caramel to obtain a smooth emulsion. Add the tempered cacao butter at 35°C / 95°F and mix using a hand blender to obtain a homogeneous ganache.

Caramelised Hazelnuts

100 g granulated sugar	3.53oz
50 g water	1.76oz
200 g hazelnuts raw, whole white	7.05oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Lightly roast the hazelnuts in the oven at 200°C / 392°F for 6 - 8 min. Boil sugar and water to 107°C / 224.6°F, add hazelnuts while hot and caramelize while constantly stirring until golden brown. Add the cacao butter, stir well, tip out onto a cold marble table and separate while still hot. It is best to use directly when cold.

Structure



Chocolate Chip Cookie Praline Hazelnut

1050 g Cookie dough Chocolate Chip	37.04oz
150 g Piemonteser Pralinecream	5.29oz
150 g Ganache Criolait 38% and Maracaibo 65% with caramel	5.29oz

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75 g Caramelised Hazelnuts

2.65oz

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
/

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

Ganache

Pour onto plastic wrap and leave to
crystallise overnight, whip as required.

Finishing

Leave to cool after baking and decorate
with whipped ganache, praline cream and
caramelize hazelnuts.

FELCHLIN PRODUCTS

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
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
TM01	Caramel brûlé fleur de sel
VO80	Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /
WG64	Packaging Cookie brown, 40g/m ² , 120 x 75 x 24mm / 4.7 x 2.95 x 0.94 inches

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

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Recipe number : KF60024

Description : Crispy, soft Grand Cru chocolate cookie covered with the finest praline cream and chocolate caramel decorated with hazelnuts

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	474
Selling days	5 days	Kilojoule (kJ)	1985
Selling price		Lipids	27.68 g
Selling unit	1 piece	saturated fatty acids	13.94 g
		Carbohydrates	49.02 g
		of which sugars	33.28 g
		Proteins	5.55 g
		Salt	0.79 g

Declaration :

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

State 23.04.2024

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

Allergen information is compliant with current Swiss legislation