

Chocolate Fudge Cookie Praline Pecan

with Grand Cru Maracaibo Chocolini 66%



RECIPE QUANTITY	15	pieces	RECIPE NUMBER	KF60025
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Cookie dough Chocolate Fudge

120 g butter	4.23oz
230 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	8.11oz
90 g Muscovado sugar light	3.17oz
4 g fleur de sel	0.14oz
120 g granulated sugar	4.23oz
120 g fresh eggs	4.23oz
70 g pastry flour type 400 or type 420	2.47oz
6 g baking powder	0.21oz
10 g Cacao powder 20-22%	0.35oz
230 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	8.11oz

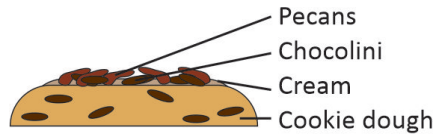
Melt the butter, couverture and fleur de sel together. Whip the eggs and sugar. Mix in the mass together. Add the muscovado sugar. Sieve the flour, baking powder and cacao powder together and mix in with the chocolinis. Chill the dough.

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.

Structure



Chocolate Fudge Cookie Praline Pecan

1050 g Cookie dough Chocolate Fudge	37.04oz
75 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g	2.65oz
150 g Piemonteser Pralinecream	5.29oz
75 g pecans	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

Finishing

After baking, sprinkle the cookies with Chocolinis while still warm. Pipe the praline cream with a plain tube and decorate lightly roasted pecan nuts.

FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
HA01	Cacao powder 20-22%
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

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 : KF60025

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

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	508
Selling days	5 days	Kilojoule (kJ)	2125
Selling price		Lipids	34.19 g
Selling unit	1 piece	saturated fatty acids	16.57 g
		Carbohydrates	41.18 g
		of which sugars	34.43 g
		Proteins	5.94 g
		Salt	0.59 g

Declaration :

Sugar, cacao kernel, **butter**, **eggs**, raw cane sugar, **pecans 6%**, **wheat flour**, **hazelnuts**, cacaobutter, cacao powder, raising agent (baking powder), fleur de sel (sea salt), **skimmed milk powder**, **whole milk powder**, **cream powder**, vanilla, **emulsifier (soy lecithin)**, acidity regulator (potassium carbonate)

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