

# Chocolate Fudge Cookie Raspberry

with Grand Cru Maracaibo Chocolini 66%



<b>RECIPE QUANTITY</b>	15	pieces	<b>RECIPE NUMBER</b>	KF60026
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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

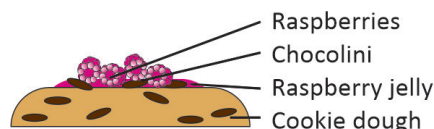
Melt the butter, couverture and fleur de sel together. Whip the eggs and sugar. Mix in the mass together. Add the muscovado sugar. Sieve the flour, baking powder and cacao powder together and mix in with the chocolinis. Chill the dough.

## Raspberry jelly

680 g raspberry purée	23.99oz
20 g lemon juice fresh	0.71oz
84 g granulated sugar	2.96oz
16 g pectin NH	0.56oz
50 g glucose syrup 44/45	1.76oz
150 g granulated sugar	5.29oz

Bring the purée to the boil. Mix the first quantity of sugar and pectin and trickle into the purée. Boil for 1 minute. Add the glucose and second quantity of sugar and cook all for minimum 1 minute, chill.

## Structure



## Chocolate Fudge Cookie Raspberry

<b>1050 g Cookie dough Chocolate Fudge</b>	<b>37.04oz</b>
<b>300 g Raspberry jelly</b>	<b>10.58oz</b>
<b>450 g fresh raspberries</b>	<b>15.87oz</b>
<b>75 g Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g</b>	<b>2.65oz</b>

## Felchlin Marketing Material

<b>15 piece Packaging Cookie brown, 40g/m2, 120 x 75 x 24mm / 4.7 x 2.95 x 0.94 inches</b>
<b>1 piece Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm /</b>
<b>2 piece Silicon frame white, 5 mm</b>
<b>1 piece Backflon foil, single (re- usable), 365 x 365 mm</b>
<b>1 piece Quadro plate, 305 x 305 mm</b>

## 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

Leave to cool after baking and garnish with creamy raspberry jelly, fresh raspberries and Chocolinis.

## FELCHLIN PRODUCTS

CR14	Maracaibo Chocolini 66%, Dark chocolate couverture, Rondo 0.18g
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
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

# Chocolate Fudge Cookie Raspberry

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## Felchlin Marketing Material



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### WG64 Packaging Cookie brown

100 pieces, 40g/m<sup>2</sup>, 120 x 75 x 24mm / 4.7 x 2.95 x 0.94 inches



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### 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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### 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 :** KF60026

**Description :** Crispy, soft Grand Cru chocolate cookie covered with fruity raspberry jelly, decorated with fresh raspberries and Chocolinis 66%

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	5 days	Kilocalorie (kcal)	326
Selling days	5 days	Kilojoule (kJ)	1363
Selling price		Lipids	18.63 g
Selling unit	1 piece	saturated fatty acids	10.93 g
		Carbohydrates	32.8 g
		of which sugars	28.23 g
		Proteins	3.67 g
		Salt	0.43 g

## **Declaration :**

Raspberry 35%, sugar, cacao kernel, **butter**, **eggs**, raw cane sugar, **wheat flour**, cocoa butter, glucose syrup (wheat glucose), cacao powder, raising agent (baking powder), lemon juice, gelling agent (pectin), fleur de sel (sea salt), vanilla, 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