

Praline Chocolate Cookie Tropic

with Grand Cru Maracaibo Criolait Couverture



RECIPE QUANTITY 15 pieces

RECIPE NUMBER KF60027

Cookie dough Sablé Breton Praline

80 g Praline Paste 1:1, Praline Paste Hazelnut	2.82oz
210 g butter	7.41oz
160 g Muscovado sugar light	5.64oz
5 g fleur de sel	0.18oz
60 g granulated sugar	2.12oz
125 g fresh egg yolks	4.41oz
350 g pastry flour type 400 or type 420	12.35oz
10 g baking powder	0.35oz

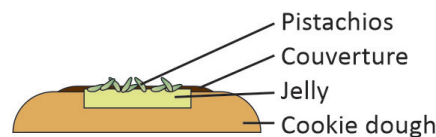
Whip the praline paste, butter, muscovado sugar and fleur de sel until creamy. Whip the egg yolks and sugar until foamy. Mix in the mass together. Sieve the flour and baking powder together and mix in. Chill the dough.

Tropical jelly

700 g tropical fruit purée	24.69oz
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.

Structure



Praline Chocolate Cookie Tropic

750 g Cookie dough Sablé Breton Praline	26.46oz
225 g Tropical jelly	7.94oz
150 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	5.29oz
75 g pistachios	2.65oz

Felchlin Marketing Material

15 piece Packaging Cookie brown, 40g/m ² , 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 Sablé Breton Praline

Roll the dough out to 5 mm / 0.197 inch, cut out 9.6 cm / 3.78 inch Ø (weight approx. 70 g / 2.47 oz), place in Silform mould and bake.

Baking temperature: 150 - 160°C / 302 - 320°F

convection oven

Baking time: approx. 12 - 14 minutes

Finishing

Immediately after baking, press in with the cookie stamp while still warm, let cool. Fill 15 g / 0.53 oz of creamy whipped jelly per cookie. Then apply 10 g / 0.35 oz of tempered couverture in a spiral. Blow off evenly with an airbrush or air pressure device, decorate with broken pistachios.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
DC46	Praline Paste 1:1, Praline Paste Hazelnut
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 : KF60027

Description : Crispy soft cookie filled with tropical jelly, covered with Grand Cru chocolate and pistachio pieces

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	423
Selling days	5 days	Kilojoule (kJ)	1769
Selling price		Lipids	22.94 g
Selling unit	1 piece	saturated fatty acids	10.78 g
		Carbohydrates	46.81 g
		of which sugars	29.41 g
		Proteins	6.45 g
		Salt	0.7 g

Declaration :

Wheat flour, sugar, **butter**, tropical fruit purée 13% (tropic fruits (pineapple, mango, passion fruit, lime), invert sugar), raw cane sugar, **egg yolk**, **pistachios**, cacaobutter, **hazelnuts**, cacao kernel, **skimmed milk powder**, **whole milk powder**, glucose syrup (wheat glucose), raising agent (baking powder), **cream powder**, fleur de sel (sea salt), gelling agent (pectin), **emulsifier (soy lecithin)**, vanilla

State 08.04.2024

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

Allergen information is compliant with current Swiss legislation