

Praline Chocolate Cookie Raspberry

with Grand Cru Maracaibo Criolait Couverture



RECIPE QUANTITY	15 pieces	RECIPE NUMBER	KF60028
------------------------	-----------	----------------------	---------

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

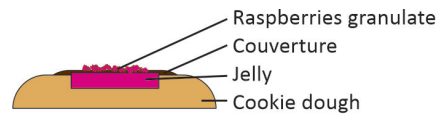
Whip the praline paste, butter, muscovado sugar and fleur de sel until creamy. Whip the egg yolks and sugar until foamy. Mix in the mass together. Sieve the flour and baking powder together and mix in. Chill the dough.

Raspberry jelly

680 g raspberry puree	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



Praline Chocolate Cookie Raspberry

750 g Cookie dough Sablé Breton Praline	26.46oz
225 g Raspberry jelly	7.94oz
150 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	5.29oz
45 g Crisp Himbeer/Framboise, Fruit granulate	1.59oz

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 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 raspberry crisp.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
DC46	Praline Paste 1:1, Praline Paste Hazelnut
HA14	Crisp Himbeer/Framboise, Fruit granulate
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

Praline Chocolate Cookie Raspberry

with Grand Cru Maracaibo Criolait Couverture

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

Praline Chocolate Cookie Raspberry

with Grand Cru Maracaibo Criolait Couverture



Recipe number : KF60028

Description : Crispy soft cookie filled with raspberry jelly, covered with Grand Cru chocolate and raspberry crisp

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	406
Selling days	5 days	Kilojoule (kJ)	1699
Selling price		Lipids	20.69 g
Selling unit	1 piece	saturated fatty acids	10.7 g
		Carbohydrates	48.37 g
		of which sugars	31.94 g
		Proteins	5.42 g
		Salt	0.71 g

Declaration :

Wheat flour, sugar, **butter**, raspberry 13%, raw cane sugar, **egg yolk**, cacaobutter, **hazelnuts**, cacao kernel, **skimmed milk powder**, **whole milk powder**, glucose syrup (wheat glucose), raising agent (baking powder), raspberry powder, **cream powder**, lemon juice, fructose, fleur de sel (sea salt), gelling agent (pectin), **emulsifier (soy lecithin)**, natural raspberry flavour, 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