

Praline Chocolate Cookie Caramel

with Grand Cru Maracaibo Criolait Couverture



RECIPE QUANTITY 15 pieces

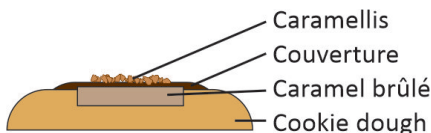
RECIPE NUMBER KF60029

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.

Structure



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 caramel brûlé 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 caramellis.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
DC46	Praline Paste 1:1, Praline Paste Hazelnut
HA50	Caramellis, Caramel granulate with butter
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

Praline Chocolate Cookie Caramel

750 g Cookie dough Sablé Breton Praline	26.46oz
225 g Caramel brûlé fleur de sel	7.94oz
150 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	5.29oz
45 g Caramellis, Caramel granulate with butter	1.59oz

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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 : KF60029

Description : Crispy soft cookie filled with caramel brûlé, covered with Grand Cru chocolate and caramellis

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	457
Selling days	5 days	Kilojoule (kJ)	1913
Selling price		Lipids	24.28 g
Selling unit	1 piece	saturated fatty acids	12.91 g
		Carbohydrates	53.66 g
		of which sugars	36.28 g
		Proteins	5.48 g
		Salt	0.74 g

Declaration :

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