

Praline Chocolate Cookie Mango

with Grand Cru Maracaibo Clasificado Couverture



RECIPE QUANTITY 15 pieces

RECIPE NUMBER KF60030

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

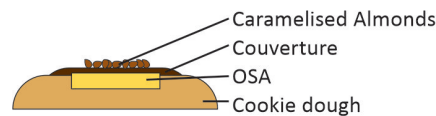
Whip the praline paste, butter, muscovado sugar and fleur de sel until creamy. Whip the egg yolks and sugar until foamy. Mix in the mass together. Sieve the flour and baking powder together and mix in. Chill the dough.

Caramelised Almonds

100 g granulated sugar	3.53oz
50 g water	1.76oz
200 g almonds peeled, whole	7.05oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Lightly roast the almonds in the oven at 200°C / 392°F for 6 - 8 min. Boil sugar and water to 107°C / 224.6°F, add almonds while hot and caramelize while constantly stirring until golden brown. Add the cacao butter, stir well, tip out onto a cold marble table and separate while still hot. It is best to use directly when cold.

Structure



Praline Chocolate Cookie Mango

750 g Cookie dough Sablé Breton Praline	26.46oz
225 g Mangonosa, Filling mango passionfruit	7.94oz
150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.29oz
75 g Caramelised Almonds	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 mangonosa 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 caramelized almonds.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC46	Praline Paste 1:1, Praline Paste Hazelnut
DC77	Mangonosa, Filling mango passionfruit
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 : KF60030

Description : Crispy soft cookie filled with mangonosa, covered with Grand Cru chocolate and caramelized almonds

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	495
Selling days	5 days	Kilojoule (kJ)	2070
Selling price		Lipids	30.48 g
Selling unit	1 piece	saturated fatty acids	15.75 g
		Carbohydrates	48.13 g
		of which sugars	30.48 g
		Proteins	5.99 g
		Salt	0.66 g

Declaration :

Wheat flour, sugar, **butter**, raw cane sugar, **egg yolk**, cacao kernel, coconut oil, **almonds**, sunflower oil, **hazelnuts**, cacaobutter, maltodextrin, **lactose**, mango fruit powder 1%, **whole milk powder**, water, raising agent (baking powder), passionfruit powder, illipe butter, shea butter, fleur de sel (sea salt), emulsifier (soya lecithin), natural flavour, vanilla, colore

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