

# Praline Chocolat Cookie Hazelnut

with Grand Cru Maracaibo Clasificado Couverture



<b>RECIPE QUANTITY</b>	15	pieces	<b>RECIPE NUMBER</b>	KF60031
------------------------	----	--------	----------------------	---------

## 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.

## Piemonteser Pralinecream

800 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	28.22oz
200 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	7.05oz

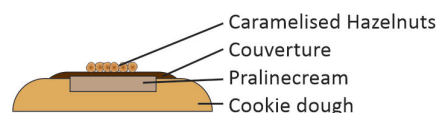
Mix the gianduja base with the tempered couverture in the mixing bowl for 1 minute and continue processing immediately.

## Caramelised Hazelnuts

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

Lightly roast the hazelnuts in the oven at 200°C / 392°F for 6 - 8 min. Boil sugar and water to 107°C / 224.6°F, add hazelnuts 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 Chocolat Cookie Hazelnut

750 g Cookie dough Sablé Breton Praline	26.46oz
225 g Piemonteser Pralinecream	7.94oz
150 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	5.29oz
75 g Caramelised Hazelnuts	2.65oz

## Felchlin Marketing Material

15 piece Packaging Cookie brown, 40g/m<sup>2</sup>, 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 with 15 g / 0.53 oz of praline cream 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 caramelized hazelnuts.

# Praline Chocolat Cookie Hazelnut

with Grand Cru Maracaibo Clasificado Couverture

## FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
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 <sup>2</sup> , 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 Chocolat Cookie Hazelnut

with Grand Cru Maracaibo Clasificado Couverture

## Felchlin Marketing Material



---

### 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



---

VO80 Silform Ø 102 mm / 4.02 inches, 600 x 400 x 20 mm / 23.26 x 15.75 x 0.79 inches

# Praline Chocolat Cookie Hazelnut

with Grand Cru Maracaibo Clasificado Couverture



**Recipe number :** KF60031

**Description :** Crispy soft cookie filled with the finest praline cream, covered with Grand Cru chocolate and caramelized hazelnuts

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	5 days	Kilocalorie (kcal)	497
Selling days	5 days	Kilojoule (kJ)	2080
Selling price		Lipids	30.71 g
Selling unit	1 piece	saturated fatty acids	12.88 g
		Carbohydrates	46.79 g
		of which sugars	29.36 g
		Proteins	6.74 g
		Salt	0.66 g

## Declaration :

**Wheat flour**, sugar, **hazelnuts 15%**, **butter**, raw cane sugar, **egg yolk**, cacao kernel, cacaobutter, water, raising agent (baking powder), **skimmed milk powder**, **whole milk powder**, fleur de sel (sea salt), **cream powder**, **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