

Dragees Bolivia Cacao Beans

Pralines & Chocolates



RECIPE QUANTITY	4080 g	RECIPE NUMBER	PR10946
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Caramelised and salted cacao beans

720 g roasted cacao beans	25.4oz
240 g granulated sugar	8.47oz
100 g water	3.53oz
16 g fleur de sel	0.56oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

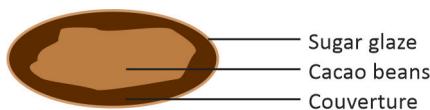
Cook the sugar and water to 106°C / 223°F, warm the cacao beans in the oven, add to the boiled sugar and make a caramel. Finally, add the fleur de sel and cacao butter one after the other. Allow to cool the caramelised and salted beans on a marble slab and separate from each other.

Dragée - Sugar glaze

160 g water	5.64oz
290 g glucose powder DE40	10.23oz
50 g Cacaobutter Bio, Cacao butter, Grated	1.76oz

Heat the water and glucose powder to 60°C / 140°F. Add the cacao butter. Store overnight at room temperature. Heat to 37 - 40°C / 98.6 - 104°F, when using.

Structure



Dragees Bolivia Cacao Beans

1000 g Caramelised and salted cacao beans	35.27oz
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Phase 1

3000 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	105.82oz
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Phase 2

80 g Dragée - Sugar glaze	2.82oz
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Finishing

Phase 1 (first layer)

Machine setting

- Rotation: 35 - 40
- Temperature: 10 - 12°C / 50 - 53.6°F
- Short time of injection at the beginning.

Production

- Place the caramelised and salted cacao beans in the panning machine.
- Couverture temperature: 36°C / 96.8°F
- 6 - 8 injection phases

Adjust machine setting

- Rotation: 45 - 55
- Temperature: 10 - 12°C / 50 - 53.6°F

Production

- If the cacao beans are enrobed with couverture, extend the injection time.
- Remove the enrobed material, heat some of the couverture on the bowl wall, add the enrobed material again and pick up the residue from the edge. Repeat 2 - 3 times until enrobed the couverture has been taken up by the bowl.
- Rotate the dragees until they are

smooth.

Phase 2 (lacquer layer)

Machine setting

- Rotation: 35 - 40
- Temperature: 22 - 24°C / 71.6 - 75.2°F

Production

- Sugar glaze for coating: 37 - 40°C / 98.6 - 104°F
- Add 0.5 - 1.0% of the total weight 3 - 4 times and mix directly.
- Allow to dry for 5 - 10 minutes until a nice gloss is achieved.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo

Please note: Some products are not available in all markets

Felchlin
SWITZERLAND

Dragees Bolivia Cacao Beans

Pralines & Chocolates



Recipe number : PR10946

Description : Dragees with caramelised Bolivia cacao beans, enrobed with the finest Bolivia 45% milk couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	527
Selling days	14 days	Kilojoule (kJ)	2205
Selling price		Lipids	35.64 g
Selling unit	100 g	saturated fatty acids	22.91 g
		Carbohydrates	36.53 g
		of which sugars	35.19 g
		Proteins	8.16 g
		Salt	0.5 g

Declaration :

Sugar, cacao butter, **whole milk powder**, cacao beans 16%, cacao kernels, water, glucose powder, fleur de sel (sea salt)

State 05.01.2026

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

Allergen information is compliant with current Swiss legislation