

Mango Coconut

Pralines & Chocolates



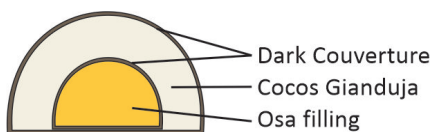
RECIPE QUANTITY	7	moulds of 21 pieces each	RECIPE NUMBER	PR30091
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Filling Chocolat white Edelweiss 36% with Mangonosa

80 g Mangonosa, Filling mango passionfruit	2.82oz
330 g Edelweiss 36%, White chocolate couverture, Rondo	11.64oz

Warm the Mangonosa to 28°C / 82.4°F and then whip to a creamy texture before mixing in the tempered couverture.

Structure



Mango Coconut

600 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	21.16oz
410 g Filling Chocolat white Edelweiss 36% with Mangonosa	14.46oz
410 g Cocos Gianduja, Filling coconut	14.46oz

Felchlin Marketing Material
Casting mould Duetto

Casting of the moulds

Mould the small spherical moulds 2.5 cm / 0.98 inch Ø and mould the large spherical moulds 2.96 cm / 1.16 inch Ø with tempered couverture. Place for approx. 30 minutes in the refrigerator.

in all markets

Finishing

Fill the tempered Mangonosa in the small semi-spherical moulds and let it set. Fill the large, lined moulds half way with the tempered Coconut Gianduja and insert the small filled semi-spherical Mangonosa into the larger moulds. Leave overnight before covering with tempered couverture.
Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Tip

To achieve an Easter egg effect, spray the large moulds in advance with tempered, coloured cocoa butter as desired.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC77	Mangonosa, Filling mango passionfruit
FE98	Cocos Gianduja, Filling coconut
VO72	Casting mould Duetto

Please note: Some products are not available

Felchlin
SWITZERLAND

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Felchlin Marketing Material

VO72 Casting mould Duetto



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Recipe number : PR30091

Description : Tasty praline with a Mangonosa core and coconut filling enrobed with dark couverture made with our Mangonosa filling, Cocos-Gianduja, white Edelweiss 36% and Maracaibo 65% Grand Cru couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	583
Selling days	14 days	Kilojoule (kJ)	2441
Selling price		Lipids	41.4 g
Selling unit	1 piece	saturated fatty acids	26.59 g
		Carbohydrates	44.07 g
		of which sugars	41.71 g
		Proteins	5.59 g
		Salt	0.1 g

Declaration :

Sugar, cacao kernel, cacaobutter, grated coconut, **whole milk powder**, **skimmed milk powder**, sunflower oil, coconut oil, maltodextrin, **lactose**, mango fruit powder , illipe butter, shea butter, passionfruit powder, **soya lecithin**, emulsifier (soya lecithin), **emulsifier (soy lecithin)**, natural flavour, vanilla extract, vanilla, vanilla extract Madagascar, colore

State 02.01.2024

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

Allergen information is compliant with current Swiss legislation