

# Arabic Moccaccino

## Pralines



|                        |   |                            |                      |         |
|------------------------|---|----------------------------|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 5 | Duetto moulds of 21 pieces | <b>RECIPE NUMBER</b> | PR30102 |
|------------------------|---|----------------------------|----------------------|---------|

### Caramel with Arabic mocca

|  |         |
|--|---------|
| 665 g Caramel brûlé fleur de sel                           | 23.46oz |
| 285 g espresso   | 10.05oz |
| 5 g roasted coffee beans<br>Arabian Mocha with<br>cardamom | 0.18oz  |
| 50 g butter  | 1.76oz  |

Bring the caramel, espresso and spice mixture to the boil and cook stirring continuously to 108°C / 226.4°F. Cool to 80°C at room temperature. Add butter and mix. Strain and leave to cool again to 32°C / 89.6°F before use.

### Mascarponosa filling with kunafa crisp and coffee

|  |         |
|--|---------|
| 15 g kunafa dough  | 0.42oz  |
| 5 g clarified butter   | 0.13oz  |
| 5 g icing sugar  | 0.13oz  |
| 5 g roasted coffee beans<br>broken 1-2 mm / 0.039 -<br>0.079 inch  | 0.18oz  |
| 500 g Mascarponosa palmfree,<br>Filling with mascarpone<br>flavour | 17.64oz |

Mix the kunafa dough with the melted butter and icing sugar and place on a baking tray with a silicone mat. Bake, while stirring several times, until golden brown all over.

**Baking temperature:** fan oven at 180°C / 356°F

**Baking time:** 15 - 20 minutes

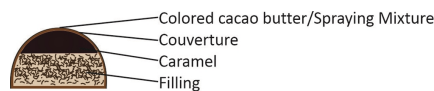
Leave to cool and break into small pieces. Add crushed coffee beans and mix well with tempered (28°C / 82.4°F) mascaponosa.

### Spraying Mixture & Sao Palme 30%

|   |         |
|---|---------|
| 400 g Sao Palme 30%, White<br>chocolate couverture,<br>Rondo                | 14.11oz |
| 400 g Cacaobutter Bio, Cacao<br>butter, Grated                              | 14.11oz |
| 80 g Colored cocoa butter<br>white_Cuzco white, Cacao<br>butter with colour | 2.82oz  |
| 40 g Colored cocoa butter<br>yellow, Cacao butter with<br>colour            | 1.41oz  |

Mix together all of the tempered ingredients.

### Structure



### Arabic Moccaccino

|  |                |
|--|----------------|
| <b>250 g Caramel with Arabic<br/>mocca</b>                         | <b>8.82oz</b>  |
| <b>525 g Mascarponosa filling with<br/>kunafa crisp and coffee</b> | <b>18.52oz</b> |
| <b>100 g Spraying Mixture &amp; Sao<br/>Palme 30%</b>              | <b>3.53oz</b>  |

**400 g Sao Palme 68%, Dark  
chocolate couverture,  
Rondo tempered** **14.11oz**

### Felchlin Marketing Material

#### Casting mould Duetto

**20 g Colored cocoa butter  
white\_Cuzco white, Cacao  
butter with colour** **0.71oz**

**10 g Colored cocoa butter  
yellow, Cacao butter with  
colour** **0.35oz**

### Casting of the mould

Mix the couverture with the coloured cacao butter. Spray three overlapping dots into each mould. Leave to set at room temperature. Mould with couverture and leave to set at room temperature, before chilling in the fridge at 5°C / 41°F for about 15 minutes.

### Finishing

Pipe 2 g / 0.07 oz of the caramel into the prepared moulds and leave at room temperature for 2 - 3 hours until a thin skin has formed on the surface. Pipe 5 g / 0.18 oz of the filling on top of the caramel and leave overnight. Cover with tempered couverture. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

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### FELCHLIN PRODUCTS

|      |  |
|------|--|
| CF88 | Colored cocoa butter white_Cuzco white, Cacao butter with colour |
| CF94 | Colored cocoa butter yellow, Cacao butter with colour            |
| CR17 | Sao Palme 30%, White chocolate couverture, Rondo                 |
| CR27 | Sao Palme 68%, Dark chocolate couverture, Rondo                  |
| CS76 | Cacaobutter Bio, Cacao butter, Grated                            |
| DF32 | Mascarpone palmfree, Filling with mascarpone flavour             |
| TM01 | Caramel brûlé fleur de sel                                       |
| VO72 | Casting mould Duetto   |

Please note: Some products are not available in all markets

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Pralines

Felchlin Marketing Material



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## VO72B Casting mould Duetto

21-piece polycarbonate double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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## Pralines



**Recipe number :** PR30102

**Description :** Spiced mocca caramel with crispy mascarponosa filling

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 42 days | Kilocalorie (kcal)                    | 570     |
| Selling days        | 28 days | Kilojoule (kJ)                        | 2385    |
| Selling price       |         | Lipids                                | 43.79 g |
| Selling unit        | 100 g   | saturated fatty acids                 | 26.82 g |
|                     |         | Carbohydrates                         | 37.45 g |
|                     |         | of which sugars                       | 34.57 g |
|                     |         | Proteins                              | 4.36 g  |
|                     |         | Salt                                  | 0.1 g   |

### Declaration :

Sugar, cacao kernel, cacao butter, coconut oil, sunflower oil, coffee 6%, **cream powder, cream, skimmed milk powder, butter, whey powder, wheat glucose syrup (wheat glucose)**, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF)), illipe butter, shea butter, kunafa dough (**wheat flour**, water, **wheat stark**, salt, **emulsifier (soy lecithin)**, sunflower oil, vinegar), **partial skimmed milk powder, whole milk powder**, concentrated butter, emulsifier (sunflower lecithin), calcium carbonates, **emulsifier (soy lecithin)**, flavour, water, modified starch, fleur de sel (sea salt), vegetable fat, Trehalose, vanilla, vegetable juice, spirulina, citric acid, vanilla extract

State 06.12.2023

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

Allergen information is compliant with current Swiss legislation