

Chocolate Bar Agvana Blanc Gianduja Intenso Noisette



Recipe Quantity	10	Pieces of 160 g / 5.64 oz	Recipe Number	CS15543
-----------------	----	---------------------------	---------------	---------

Chocolate Bar Agvana Blanc Gianduja Intenso Noisette		
300 g Felchlin Agvana blanc 34%	10.58oz	
1,000 g Felchlin Gianduja D Intenso Noisette	35.27oz	
300 g Felchlin Agvana blanc 34%	10.58oz	
5 piece(s) Mould chocolate squares Rotondo, 2x160g		
1,600 g	56.44 oz	

Casting the mould
Cast with tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.
Finishing
Heat the gianduja to 28°C / 82.4°F. Pour 100 g / 3.53 oz gianduja into each bar and shake until even. Leave to set for at least 4 hours, cover with tempered couverture. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould.

Felchlin Products	
CP83	Gianduja D Intenso Noisette
	Gianduja hazelnut Bar
CS07	Agvana Blanc 34%

Note: Not all products are available in all markets

Assembly



Chocolate Bar Agvana Lait Gianduja Fina Piemontese



Recipe Quantity10 Pieces of 160 g / 5.64 oz

Recipe NumberCS15544

Chocolate Bar Agvana Lait Gianduja Fina Piemontese

300 g Felchlin Agvana lait 38%	10.58oz
1,000 g Gianduja Hazelnut Agvana Lait 2:1	35.27oz
300 g Felchlin Agvana lait 38%	10.58oz
5 piece(s) Mould chocolate squares Rotondo, 2x160g	
1,600 g	56.44 oz

Casting the mould
Cast with tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.

Finishing
1) Pour 100 g / 3.53 oz gianduja into each bar and shake until even. Leave to set for at least 4 hours, cover with tempered couverture. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould.

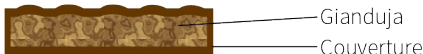
1	Gianduja Hazelnut Agvana Lait 2:1
	# GI10189
667 g Felchlin Fina Noble Piemontese 60%	23.53oz
333 g Felchlin Agvana lait 38%	11.75oz
1,000 g	35.27 oz

Heat the gianduja to 28 °C / 82.4°F, then add the tempered couverture. Mix for 1 minute per kg in the mixing bowl on the first speed setting, using the foot pedal.

Felchlin Products	
CS08	Agvana Lait 38%
DC74	Fina Noble Piemontese 60%
	Praline Paste Hazelnut

Note: Not all products are available in all markets

Assembly



Chocolate Bar Agvana Noir Gianduja Rustica Valencia



Recipe Quantity10Pieces of 160 g / 5.64 oz

Recipe NumberCS15545

Chocolate Bar Agvana Noir Gianduja Rustica Valencia	
300 g Agvana noir 60%	10.58oz
1,000 g Almond gianduja Rustica Agvana Lait 2:1	35.27oz
300 g Agvana noir 60%	10.58oz
5 piece(s) Mould chocolate squares Rotondo, 2x160g	
1,600 g	56.44 oz

Casting the mould
Cast with tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for approx. 15 - 20 minutes.

Finishing
1) Pour 100 g / 3.53 oz gianduja into each bar and shake until even. Leave to set for at least 4 hours, cover with tempered couverture. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould.

Assembly



1	Almond gianduja Rustica Agvana Lait 2:1
	# GI10190
667 g Felchlin Rustica Noble Valencia 60%	23.53oz
333 g Felchlin Agvana lait 38% tempered	11.75oz
1,000 g	35.27 oz

Heat the gianduja to 28 °C / 82.4°F, then add the tempered couverture. Mix for 1 minute per kg in the mixing bowl on the first speed setting, using the foot pedal.

Felchlin Products	
CS08	Agvana Lait 38%
CS09	Agvana Noir 60%
DC54	Rustica Noble Valencia 60% Praline Paste Almond

Note: Not all products are available in all markets