

Chocolate bar Agvana Blanc with Pistacia Vera



Recipe Quantity

30

Bars à 50 g / 1.76 oz

Recipe Number

CS15350

Chocolate bar Agvana Blanc with Pistacia Vera

1,500 g Agvana Blanc 34% filling with Pistacia Vera	52.91oz
10 piece Felchlin Mould tablette (s)	
1,500 g	52.91 oz

Finishing

2) Fill 50 g / 1.76 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.

Tip: After filling the moulds, sprinkle 0.15 g / 0.01 oz of fleur de sel over each bar.

1 — Roasted pistachios

# CS70063	
1,000 g Pistachios	35.27oz
1,000 g	35.27 oz

Roast the pistachios in the oven.

Fan oven

Baking temperature:

140°C / 284°F

Bakingtime:

approx. 15 min

Deck oven

155°C / 311°F

Bakingtime:

approx. 15 min

2 — Agvana Blanc 34% filling with Pistacia Vera

# CS30547	
1,148 g Felchlin Agvana blanc 34%	40.49oz
172 g Felchlin Pistacia Vera	6.07oz
90 g Roasted pistachios finely chopped	3.17oz
90 g Felchlin Cacaobutter	3.17oz
1,500 g	52.91 oz

Mix well the tempered couverture and cocoa butter with Pistacia Vera and the chopped pistachios.

Felchlin Products

CS07	Agvana Blanc 34%
CS76	Cacaobutter Bio Cacao butter Grated
DF15	Pistacia Vera Pistachio paste
VO65	Mould tablette, 3x50g bars Descr. 1 Single mould

Note: Not all products are available in all markets

Chocolate bar Agvana Blanc with roasted pistachios



Recipe Quantity	30	Bars à 50 g / 1.76 oz	Recipe Number	CS15351
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Chocolate bar Agvana Blanc with roasted pistachios

1,500 g Agvana Blanc 34% filling with roasted pistachios	52.91oz
10 piece Felchlin Mould tablette (s)	
1,500 g	52.91 oz

Finishing
3) Fill 50 g / 1.76 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.

Tip: After filling the moulds, sprinkle 0.15 g / 0.01 oz of fleur de sel over each bar.

1 — Roasted pistachios	
# CS70063	
1,000 g Pistachios	35.27oz
1,000 g	35.27 oz

Roast the pistachios in the oven.

Fan oven
Baking temperature:
140°C / 284°F
Bakingtime:
approx. 15 min
Deck oven
155°C / 311°F
Bakingtime:
approx. 15 min

2 — Sugar-free pistachio paste

CS70061

262 g Roasted pistachios	9.24oz
262 g	9.24 oz

Blend the pistachios in the Robot Coupe to form a paste, ensuring that small pieces remain.

3 — Agvana Blanc 34% filling with roasted pistachios

CS30548

1,148 g Felchlin Agvana blanc 34%	40.49oz
90 g Felchlin Cacaobutter	3.17oz
262 g Sugar-free pistachio paste	9.24oz
1,500 g	52.91 oz

Mix well the tempered couverture and cocoa butter with the pistachio paste.

Felchlin Products	
CS07	Agvana Blanc 34%
CS76	Cacaobutter Bio Cacao butter Grated
VO65	Mould tablette, 3x50g bars Descr. 1 Single mould

Note: Not all products are available in all markets

Chocolate bar Agvana Lait with pecan nuts



Recipe Quantity 30 Bars à 50 g / 1.76 oz Recipe Number CS15352

Chocolate bar Agvana Lait with pecan nuts

1,500 g Agvana Lait filling with roasted pecan nuts	52.91oz
10 piece Felchlin Mould tablette (s)	
1,500 g	52.91 oz

Finishing
3) Fill 50 g / 1.76 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.

Tip: After filling, sprinkle 0.15 g / 0.01 oz of ground coffee beans over each bar.

1 — Roasted pecans
CS70064

1,000 g Pecans	35.27oz
1,000 g	35.27 oz

Roast the pecans in the oven.

Fan oven
Baking temperature:
140°C / 284°F
Bakingtime:
approx. 25 min
Deck oven
Baking temperature:
155°C / 311°F
Bakingtime:
approx. 25 min

2 — Sugar-free pecan paste
CS70062

232 g Roasted pecans	8.18oz
232 g	8.18 oz

Blend the pecans in the Robot Coupe to form a paste, ensuring that small pieces remain.

3 — Agvana Lait filling with roasted pecan nuts
CS30549

1,185 g Felchlin Agvana lait 38%	41.8oz
82 g Felchlin Cacaobutter Grated	2.89oz
232 g Sugar-free pecan paste	8.18oz
1,499 g	52.88 oz

Mix well the tempered couverture and cocoa butter with the pecan paste.

Felchlin Products	
CS08	Agvana Lait 38%
CS76	Cacaobutter Bio Cacao butter Grated
VO65	Mould tablette, 3x50g bars Descr. 1 Single mould

Note: Not all products are available in all markets

Chocolate bar Agvana Noir with hazelnuts



Recipe Quantity	30	Bars à 50 g / 1.76 oz	Recipe Number	CS15353
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Chocolate bar Agvana Noir with hazelnuts

1,500 g Agvana Noir filling with hazelnuts	52.91oz
10 piece Felchlin Mould tablette (s)	
1,500 g	52.91 oz

Finishing

3) Fill 50 g / 1.76 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.

1 — Roasted Hazelnuts	
# CS70056	
1,000 g Hazelnuts raw, whole	35.27oz
1,000 g	35.27 oz

Roasting the hazelnuts until they turn a light brown colour.

Fan oven
Baking temperature:
140°C / 284°F
Bakingtime:
approx. 40 min

Deck oven
Baking temperature:
155°C / 311°F
Bakingtime:
approx. 40 min

2 — Hazelnut spread without sugar	
# CS70057	
262 g Roasted Hazelnuts	9.24oz
262 g	9.24 oz
Blend the hazelnuts in the Robot Coupe to form a paste, ensuring that small pieces remain.	
3 — Agvana Noir filling with hazelnuts	
# CS30550	
1,148 g Agvana noir 60%	40.49oz
90 g Felchlin Cacaobutter	3.17oz
262 g Hazelnut spread without sugar	9.24oz
1,500 g	52.91 oz

Mix well the tempered couverture and cocoa butter with the hazelnut paste.

Felchlin Products	
CS09	Agvana Noir 60%
CS76	Cacaobutter Bio Cacao butter Grated
VO65	Mould tablette, 3x50g bars Descr. 1 Single mould

Note: Not all products are available in all markets

Chocolate bar Agvana Noir with Gianduja Intenso Hazelnut



Recipe Quantity	30	Bars à 50 g / 1.76 oz	Recipe Number	CS15354
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Chocolate bar Agvana Noir with Gianduja Intenso Hazelnut	
1,500 g Agvana Noir filling with Gianduja Intenso Hazelnut	52.91oz
10 piece Felchlin Mould tablette (s)	
1,500 g	52.91 oz
Finishing	
1) Fill 50 g / 1.76 oz into bar moulds, allow to crystallise, then place in the refrigerator for at least 20 minutes, unmould.	

1	Agvana Noir filling with Gianduja Intenso Hazelnut
# CS30551	
666 g Agvana noir 60%	23.49oz
834 g Felchlin Gianduja D Intenso Noisette	29.42oz
1,500 g	52.91 oz

Temper the gianduja and couverture to 28°C / 32°F. Mix them together in the machine for 1 minute per kg of mixture on the first speed setting, using the foot pedal.

Felchlin Products	
CP83	Gianduja D Intenso Noisette Gianduja hazelnut Bar
CS09	Agvana Noir 60%
VO65	Mould tablette, 3x50g bars Descr. 1 Single mould

Note: Not all products are available in all markets