

Tartufi Agvana Noir with Rustica Noble Piemontese



Recipe Quantity

6

Silicone moulds of 35 pieces

Recipe Number

PR10574

Tartufi Agvana Noir with Rustica Noble Piemontese

2,100 g Tartufi Agvana Noir Rustica Noble Piemontese filling	74.08oz
1 piece(s) Felchlin Silicone mould Tartufi	

2,100 g **74.08 oz**

Finishing
1) Fill the gianduja into silicone moulds and tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Assembly



Tartufi

1 — Tartufi Agvana Noir Rustica Noble Piemontese filling

#GI10188

1,111 g Agvana noir 60%	39.19oz
989 g Felchlin Rustica Noble Piemontese 60%	34.89oz

2,100 g **74.08 oz**

Mix the praline mixture and tempered couverture for 1 minute per kg in the mixing bowl on the first speed setting, using the foot pedal.

Felchlin Products
CS09 Agvana Noir 60%
DC44 Rustica Noble Piemontese 60% Praline Paste Hazelnut
VO00 Silicone mould Tartufi, 35 pcs Descr. 1

Note: Not all products are available in all markets

Tartufi Agvana Lait with Gianduja Intenso Hazelnut



Recipe Quantity

6

Silicone moulds of 35 pieces

Recipe Number

PR10573

Tartufi Agvana Lait with Gianduja Intenso Hazelnut	
2,100 g Tartufi Agvana Lait Gianduja Intenso Hazelnut filling	74.08oz
1 piece(s) Felchlin Silicone mould Tartufi	
2,100 g	74.08 oz

Finishing

1) Fill the gianduja into silicone moulds and tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Assembly



Tartufi

1 — Tartufi Agvana Lait Gianduja Intenso Hazelnut filling	
# GI10187	
601 g Felchlin Agvana lait 38%	21.2oz
1,499 g Felchlin Gianduja M Intenso Hazelnut	52.88oz
2,100 g	74.08 oz

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

Felchlin Products	
CP77	Gianduja M Intenso Hazelnut Gianduja hazelnut Bar
CS08	Agvana Lait 38%
VO00	Silicone mould Tartufi, 35 pcs Descr. 1

Note: Not all products are available in all markets

Tartufi Agvana Blanc with Fina Noble Valencia



Recipe Quantity	6	Silicone moulds of 35 pieces	Recipe Number	PR10572
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Tartufi Agvana Blanc with Fina Noble Valencia

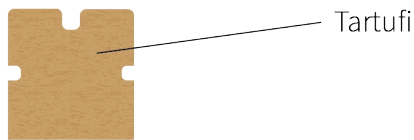
2,100 g Tartufi Agvana Blanc Fina Noble Valencia filling	74.08oz
6 piece(s) Felchlin Silicone mould Tartufi	

2,100 g **74.08 oz**

Finishing
1) Fill the gianduja into silicone moulds and tap well or place on the vibrating table. Smooth out and place in the fridge for approx. 20 minutes, leave to crystallise overnight at 12 - 16°C / 53.6 - 60.8°F. Place in the fridge for approx. 20 minutes before moulding.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Assembly



1 — Tartufi Agvana Blanc Fina Noble Valencia filling

GI10186

1,168 g Felchlin Agvana blanc 34%	41.2oz
932 g Felchlin Fina Noble Valencia 60%	32.88oz

2,100 g **74.08 oz**

Mix the praline mixture and tempered couverture for 1 minute per kg in the mixing bowl on the first speed setting, using the foot pedal.

Felchlin Products
CS07 Agvana Blanc 34%
DC78 Fina Noble Valencia 60% Praline Paste Almond
VO00 Silicone mould Tartufi, 35 pcs Descr. 1

Note: Not all products are available in all markets