

# Christmas Elf Sven



<b>RECIPE QUANTITY</b>	35	Sven moulds of 4 pieces	<b>RECIPE NUMBER</b>	CS15336
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## Milk Gianduja Rustica Piemontese 60%

2520 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	88.89oz
1680 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	59.26oz

Mix the tempered milk couverture and the tempered Rustica Noble Gianduja together and stir using the paddle attachment on the mixing machine for 1 x minute.

## Mandarin Jelly

250 g mandarin purée no added sugar	8.89oz
40 g granulated sugar	1.34oz
9 g pectin NH	0.3oz
65 g glucose syrup 44/45	2.22oz
335 g granulated sugar	11.85oz
2 g tartaric acid 1:1	0.07oz

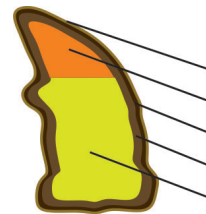
Mix the first amount of sugar together with the pectin. Boil the puree and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously until the pectin binds. Add the second amount of sugar and glucose and cook to 102°C / 215.6°F, add the tartaric acid.

## Mandarin Marshmallow

70 g water	2.4oz
50 g glucose syrup 44/45	1.8oz
1 g yellow pectin	0.02oz
115 g granulated sugar	4.02oz
1 g tartaric acid 1:1	0.03oz
65 g mandarin purée no added sugar	2.29oz
10 g egg white powder	0.35oz
15 g inulin in cold (replaceable by sugar)	0.6oz
15 g liquid sorbitol	0.49oz

Bring the water, glucose, sugar, pectin and tartaric acid to 122°C / 251.6°F. Mix some of the sugar with the pectin. Whisk the mandarin purée, egg white powder, inulin and sorbitol to obtain a firm meringue. Pour the cooked sugar little by little over the marshmallow. Whip for further for a short period. Place the marshmallow into a piping bag and leave to cool on a marble to approx. 35 - 40°C / 95 - 104°F.

## Structure



edible gold  
Mandarin Jelly  
Couverture  
Gianduja  
Marshmallow

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<b>4200 g Milk Gianduja Rustica Piemontese 60%</b>	<b>148.15oz</b>
<b>700 g Mandarin Jelly</b>	<b>24.69oz</b>
<b>340 g Mandarin Marshmallow</b>	<b>11.99oz</b>
<b>700 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo</b>	<b>24.69oz</b>
<b>20 g Gold glamour powder</b>	<b>0.71oz</b>

## Jelly

Leave to cool, stir until smooth.

## Finishing

Brush the mould with couverture before moulding 1 x with the gianduja. Leave to crystallise in the fridge. Pipe the jelly into the hat part of the mould and pipe the marshmallow directly on top and then leave all to set. Spread out tempered couverture for the base and place on the mould and leave it to set. Leave to fully crystallise in the fridge for about 20 minutes before demoulding and brush with gold powder.

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## FELCHLIN PRODUCTS

CF80	Gold glamour powder
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut

Please note: Some products are not available  
in all markets

# Christmas Elf Sven



**Recipe number :** CS15336

**Description :** Elfe de Noël Sven with fresh mandarin jelly and marshmallow covered in the finest gianduja and bolivia milk couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	28 days	Kilocalorie (kcal)	539
Selling days	21 days	Kilojoule (kJ)	2256
Selling price		Lipids	36.06 g
Selling unit	1 piece	saturated fatty acids	16.74 g
		Carbohydrates	45.09 g
		of which sugars	41.36 g
		Proteins	6.61 g
		Salt	0.11 g

**Declaration :**

Sugar, **hazelnuts**, cocoa butter, **whole milk powder**, cacao kernels, mandarin purée, glucose syrup (wheat glucose), water, colour (E175: gold), inulin, humectant (sorbitol), **egg white powder**, gelling agent (pectin), acidifying agent (tartaric acid (L+))

State 21.08.2023

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

Allergen information is compliant with current Swiss legislation