

OSA Fillings



Felchlin
SWITZERLAND

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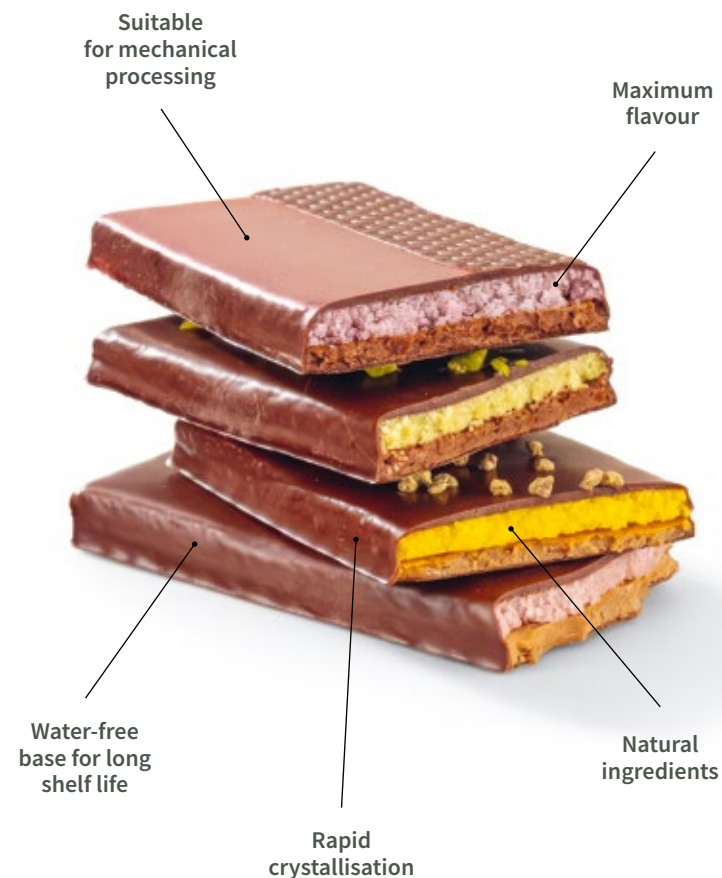
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i Some products are not available in all markets. The right to make changes to the range is reserved.

Characteristics

Felchlin's OSA fillings are the perfect base for your fruity and colourful creations – maximum flavour with minimal effort. Natural raw materials, selected and freshly roasted nuts from our manufactory, as well as natural fruit powder and high-quality oils, ensure authentic taste and unparalleled quality. Combine them as desired with couverture, cacao butter, roasted nuts, giandujas, or creams – the applications are limitless.



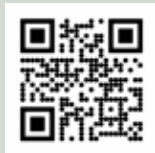
Applications & Advantages



The ready to use OSA fillings ensure a simple and efficient application for the modern pastry kitchen – by always keeping a high standard in quality.

- In addition to the conventional applications, all fillings are suitable for mechanised moulding in one shot machines.
- Because of the fast crystallisation properties of the product, a valuable time saving production is granted.
- The water-free base ensures a long shelf life.
- Prepare your pralines, petit gâteaux, macaroons in advance and freeze them – aroma, texture, crispy inserts all retain the taste of freshly prepared confectionery.

Scan the QR code to discover exclusive product information, delicious recipes, exciting video tutorials, and much more – all at a glance.



How to use the Fillings

Variation 1

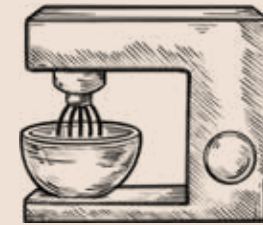


Warm the OSA filling to a max. temperature of 28 - 30 °C (82 - 86 °F)

Applications:

- Fillings for pralines, truffles and pastries
- Coating Petits Fours
- Use as a decorative finish or additional flavour for your creations
- Mix with milk, cream and other base ingredients
- Add to whipped cream, buttercream, mousse and toppings

Variation 2

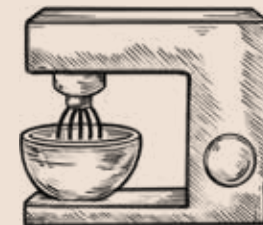


Beat the OSA filling to a max. temperature of 22 - 24 °C (71 - 75 °F), until it is light and airy

Applications:

- Fillings for pastry shells, pralines, truffles, cakes and pastries
- Mix with butter or vanilla cream
- Use as a decorative finish for your creations

Variation 3



Warm the OSA filling to a max. temperature of 26 °C (78.8 °F) and mix / beat with couverture

Applications:

- Fillings for pralines, confectionery items, macaroons, cakes and pastries
- Use as a decorative finish for your creations



Flavour your Creams & Fillings

Enhance your basic recipes with the various Felchlin OSA fillings. Use the chart as a guide to the perfect taste and texture.

Buttercream	Vanilla cream	Praline/ Truffle- Filling	Milk filling	Liqueur filling - Liqueur 17% Vol.	Alcohol filling - Alcohol 40% Vol.	Fruit bar
<p>800 g Buttercream</p> <p>200 g OSA</p>	<p>720 g Vanilla cream</p> <p>280 g OSA</p>	<p>700 g Ganache</p> <p>300 g OSA</p>	<p>250 g Milk</p> <p>750 g OSA</p>	<p>200 - 500 g Liqueur</p> <p>500 - 800 g OSA 28 - 30°C (82 - 86°F)</p>	<p>100 - 200 g Alcohol</p> <p>800 - 900 g OSA 28 - 30°C (82 - 86°F)</p>	<p>750 g tempered couverture</p> <p>250 g OSA</p>
beat together	stir	fold	beat	combine	combine	mix

Melt & Pour

1



Melt to 30°C (86°F) and pour into a Felchlin Quadro frame.

2



Spread in the frame. Refrigerate for about 20 minutes until set.

3



Cut into strips and cover with couverture.

4



Spread and shake until the couverture is spread evenly. Allow the couverture to set, it can then be cut as desired.



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Whip & Fill

1



Warm the OSA filling to 22-24°C (72-75°F) whip until creamy and fill into the Felchlin moulds.

2



Ideal for all Felchlin praline and chocolate moulds.

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Warm & Mix

1



Melt 250 g OSA filling to 28 - 30 °C (82 - 86 °F) and add 750 g of tempered white couverture.

2



Carefully mix together.

3



Pour into a piping bag.

4



Pour evenly into the mould and allow to stand. Cool in the refrigerator for approx. 30 minutes until it sets, remove from mould.

i Please be advised that the term 'chocolate' is legally not acceptable for this application.



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Soften & Spread

1



Work the OSA filling until it becomes smooth and creamy. Do not heat over 28°C (82°F).

2



Spread or pipe onto your sponge or cake base.

3

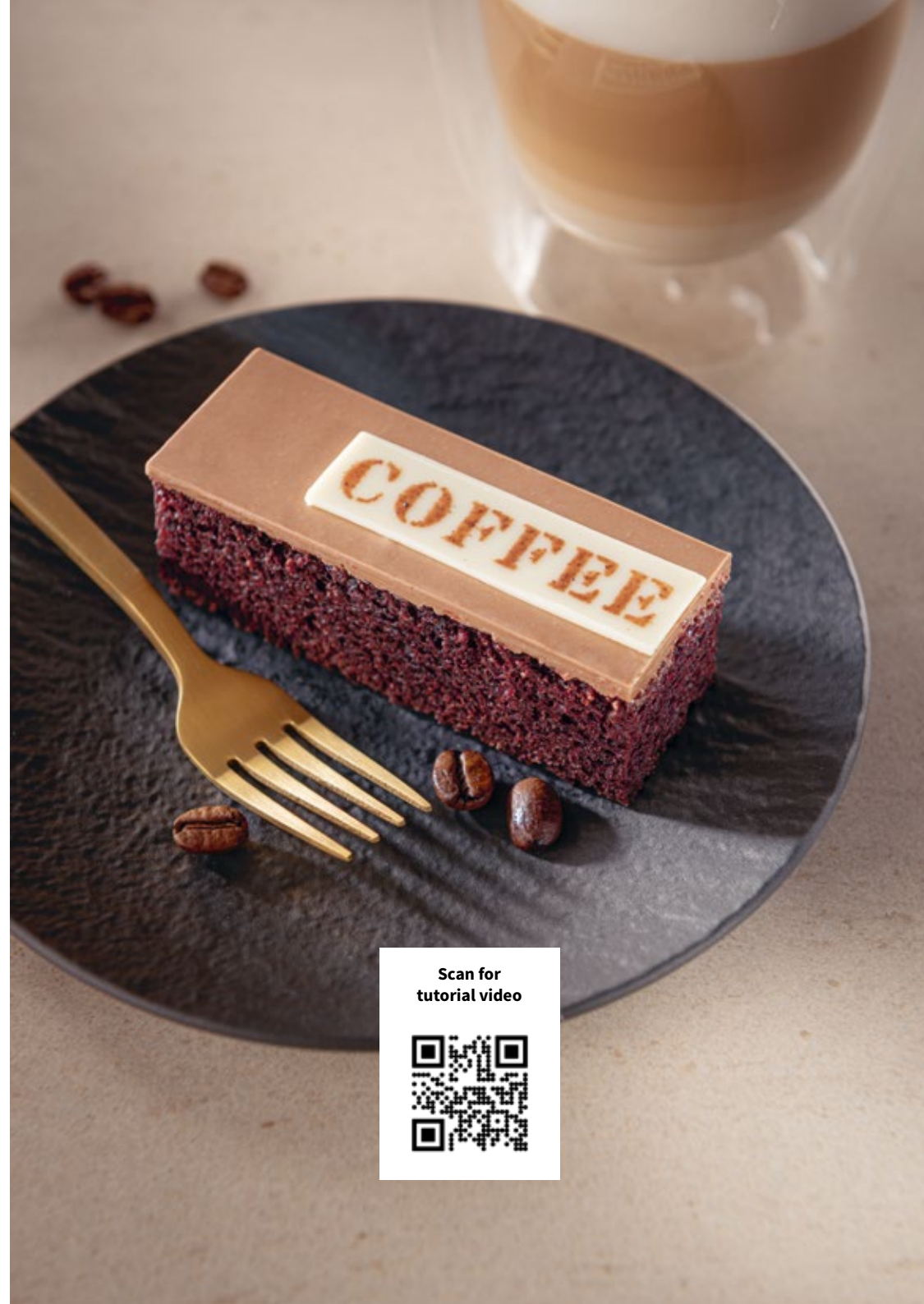


Spread the required thickness.

4



Tidy the sides and let set. Cut when ready.



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Whip & Log

1



Heat OSA filling to 28-30°C (82-86°F) until a pipeable consistency.

2



Chill till set, then coat with couverture.

3



Gently tap to obtain a thin coating of couverture.

4



When set, cut into required size.



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Marshmallows



Ingredients	Gelatine
250 g Sugar	100 g Gelatine powder (200 Bloom)
90 g Water	600 g Water
90 g Invert sugar	
154 g Gelatine	
146 g Invert sugar	
180 g desired OSA filling	

Preparation

- 1 Bloom the gelatine approx. 10 minutes in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.
- 2 Heat the sugar, water, and the first portion of invert sugar to 112°C (233.6°F). Add the second portion of invert sugar to the gelatine mixture and mix in the mixing bowl.
- 3 Pour the hot syrup onto the invert sugar and gelatine mix and whisk at high speed with the machine.
- 4 When the temperature has fallen to 35-40°C (95-104°F) gently incorporate the melted desired OSA filling max. 32°C (89.6°F).

- 1  Whisk at high speed with the machine.
- 2  When the temperature has fallen to 35-40°C (95-104°F) gently incorporate the melted desired OSA filling max. 32°C (89.6°F).
- 3  Mix carefully.
- 4  Spread evenly in frames, leave to set overnight in the fridge and then process as required.

Molded Pralines

Filled with OSA, in combination with Couverture



1,000 g OSA Filling with Couverture

Felchlin Art. No.	Description	Addition
CS84	Edelweiss 36%	215 g
CO49	Bionda 36%	215 g
CO38	Caramelito 36%	240 g
CS36	Maracaibo Criolait 38%	235 g
CR40	Rio Huimbi 42%	220 g
CS60/CS86	Felcor 52%	215 g
CR60	Rio Huimbi 62%	180 g
CU08	Maracaibo Clasificado 65%	180 g
CR12	Centenario Concha 70%-48h	170 g

1,000 g OSA Filling with Coatings

Felchlin Art. No.	Description	Addition
CO70	Ultra White / Blanc	250 g
CO71	Ultra Milk / Lait	250 g
CO59	Ultra Dark / Noir	210 g

1



Heat OSA to 26°C (78.8°F) and temper the couverture. Mix both masses together in the machine with the paddle until smooth, mix 1 minute per kg mass.

2



Pour the mixture into the Felchlin mould. Crystallise in the refrigerator at 4°C (39.2°F). Once set, allow it to reach room temperature and spread the base using tempered couverture.

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Cut Pralines

Filled with OSA, combined with Couverture



1,000 g OSA Filling with Couverture

Art. No. Felchlin	Description	Addition Couverture	Addition Cacaobutter	Addition Croquantine
CS84	Edelweiss 36%	320 g	110 g	70 g
CO49	Bionda 36%	320 g	110 g	70 g
CO38	Caramelito 36%	310 g	125 g	70 g
CS36	Maracaibo Criolait 38%	320 g	120 g	70 g
CR40	Rio Huimbi 42%	330 g	110 g	70 g
CS60/CS86	Felcor 52%	320 g	110 g	70 g
CR60	Rio Huimbi 62%	320 g	90 g	70 g
CU08	Maracaibo Clasificado 65%	335 g	85 g	70 g
CR12	Centenario Concha 70%-48h	365 g	70 g	70 g

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F

1



Melt OSA to 26 °C (78.8 °F) and add tempered couverture and cacao butter. Mix both masses together in the machine using the paddle until smooth, mix 1 minute per kg mass. Fold in Croquantine.

2



Fill into Quadro frame 30x30 cm up to 1 cm and smooth, allow to cool in the refrigerator at 4 °C (39.2 °F) for approx. 20 minutes until crystallised.

3



Spread a thin layer of couverture over both sides of the form at room temperature approx. 20 °C (68 °F) and cut with the praline cutter into 2.25x2.25 cm pieces. Leave till crystallised at room temperature.

4



Enrobe and decorate.

F

Cut Pralines

Filled with OSA in combination with Gianduja and Couverture



335 g OSA Filling + 665 g Gianduja basis Mass*

Art. No. Felchlin	Description	Addition Couverture	Addition Cacao Butter
CS84	Edelweiss 36%	320 g	110 g
CO49	Bionda 36%	320 g	110 g
CO38	Caramelito 36%	310 g	125 g
CS36	Maracaibo Criolait 38%	320 g	120 g
CR40	Rio Huimbi 42%	330 g	110 g
CS60/CS86	Felcor 52%	320 g	110 g
CR60	Rio Huimbi 62%	320 g	90 g
CU08	Maracaibo Clasificado 65%	335 g	85 g
CR12	Centenario Concha 70%-48h	365 g	70 g

*Felchlin Art. No. DC74/DC78/DC44/DC54

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F

1



Melt OSA to 26 °C (78.8 °F) and add tempered couverture with cacao butter. Mix both masses together in the machine using the paddle until smooth, mix 1 minute per kg mass.

2



Fill into Quadro frame 30 x 30 cm up to 1 cm and smooth, allow to cool in the refrigerator 4 °C (39.2 °F) for approx. 20 minutes.

3



Spread a thin layer of couverture over both sides of the form at room temperature approx. 20 °C (68 °F) and cut with the praline cutter into 2.25 x 2.25 cm pieces. Leave till crystallised at room temperature.

4



Enrobe and decorate.

F

Piped Pralines

Filled with OSA combined with Couverture



1,000 g OSA Filling with Couverture

Felchlin Art. No.	Description	Addition
CS84	Edelweiss 36%	215 g
CO49	Bionda 36%	215 g
CO38	Caramelito 36%	240 g
CS36	Maracaibo Criolait 38%	235 g
CR40	Rio Huimbi 42%	220 g
CS60/CS86	Felcor 52%	215 g
CR60	Rio Huimbi 62%	180 g
CU08	Maracaibo Clasificado 65%	180 g
CR12	Centenario Concha 70%-48h	170g

1,000 g OSA Filling with Coatings

Felchlin Art. No.	Description	Addition
CO70	Ultra White / Blanc	250 g
CO71	Ultra Milk / Lait	250 g
CO59	Ultra Dark / Noir	210 g

1



Melt OSA firm to 26 °C (78.8 °F). Add tempered couverture, stir mass using the paddle until smooth, mix 1 minute per kg mass.

2



Cool mass in the refrigerator to 20 °C (68 °F). Place mass in the machine, stir mass using the paddle on level 1 until an even emulsion forms. Increase the level to 2 and beat until light and fluffy.

3



Pipe onto stencilled couverture discs.

4



Coat with tempered couverture and decorate.

Nougat Montelimar

1



Heat the honey to 128°C (262.4°F) and, at medium speed, fold it into the whipped egg whites.

2



Melt the OSA and add it to the meringue. Mix well.

3



Fold in the warm nuts and dried fruits.

4












Cut into desired pieces.



Product List

Fillings

	Description	Felchlin Art. No.
	Blueberrynosa , Filling Blueberry	DF41
	Cappuccino , Filling Coffee	DC17
	Caramelosa , Filling Caramel	DC23
	Cardamomosa , Filling Cardamom	DF09
	Coffeenosa , Filling Coffee	DF37
	Fraganosa , Filling Strawberry	DC22
	Frambonosa , Filling Raspberry	DC70
	Lemonosa , Filling Lemon	DC30
	Mangonosa , Filling Mango Passionfruit	DC79
	Mascarponosa , Filling Mascarpone Flavour	DF34
	Orangeosa , Filling Orange	DC31
	Rosanosa , Filling with Rose Oil	DF19
	VeryBerryosa , Filling Berries	DC35

Fillings Nut Based

	Description	Felchlin Art. No.
	Almonosa F , Filling Almond Firm	DC21
	Pistachiosa F , Filling Pistachio Firm	DC20
	Pralinosa W , Filling Hazelnut Soft	DC49 / DC47
	Pralinosa F , Filling Hazelnut Firm	DC12 / DC04
	Pralinosa Intenso , Filling Hazelnut	DF60
	Praline Croquantine , Filling Almond with Pailscuit Splinters	DC15

 **Some products are not available in all markets.** The right to make changes to the range is reserved.

NON-GVO: Felchlin products do not contain genetically modified raw ingredients. All Felchlin products are in accordance with current EU and Swiss regulations in relation to GMO.



Proud partner of the 28th MOF
Chocolatier-Confiseur



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