

Maracaibo 88% Nougat

Pralines & Chocolates



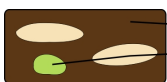
RECIPE QUANTITY	3	silicon frames of 300 x 300 x 10 mm 11.81 x 11.81 x 0.39 inches	RECIPE NUMBER	PR10174
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Nougat Montélimar Maracaibo 88%

90 g past. liquid egg white	3.17oz
375 g honey	13.23oz
60 g water	2.12oz
188 g granulated sugar	6.63oz
75 g glucose	2.65oz
367 g Maracaibo 88%, Dark chocolate couverture, Rondo	12.95oz
318 g almonds peeled, whole	11.22oz
132 g pistachios not salted, peeled	4.66oz

Whisk the egg whites, cook the honey to 120°C / 248°F and pour into the whisking egg whites on medium speed on the machine. Cook the sugar, glucose syrup and water to 150°C / 302°F and pour slowly into the honey meringue while whisking at medium speed. Melt the couverture to 45 - 50 °C / 113 - 122°F and add to the mixture by hand with a spatula, lastly stirring in the warm roasted almonds and pistachios.

Structure



Maracaibo 88% Nougat
Whole peeled Almonds
Unsalted Pistachios

Maracaibo 88% Nougat

1600 g Nougat Montélimar Maracaibo 88%	56.44oz
900 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	31.75oz

Felchlin Marketing Material

Quadro plate, 305 x 305 mm
mm
Silicon frame white, 5 mm
Backflon foil, single (re-usable), 365 x 365 mm

Finishing

Pour the finished Nougat out onto a Backflon foil lined frame of 10 mm / 0.39 inch in height. Spread level and cover with a second foil. Leave to set at 17 - 20°C / 62.6 - 68°F before cutting to the desired size. Enrobe or dip to the top edge in couverture.

FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : PR10174

Description : Delicate pralines with almond and pistachios with our couverture Maracaibo 88%

Sales data :		Nutritional values per 100 g :	
Shelf life	20 days	Kilocalorie (kcal)	494
Selling days	10 days	Kilojoule (kJ)	2069
Selling price		Lipids	32.16 g
Selling unit	100 g	saturated fatty acids	14.82 g
		Carbohydrates	40.27 g
		of which sugars	36.2 g
		Proteins	8.03 g
		Salt	0.02 g

Declaration :

Cacao kernel, sugar, honey, **almonds** 13%, cocoa butter, **pistachios** 5%, **egg white**, **glucose syrup (wheat glucose)**, water, vanilla

State 13.03.2023

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

Allergen information is compliant with current Swiss legislation