

Chocolate Spreads

Pralines & Chocolate



Recipe for 1

Recipe No.: CS30064

Chocolate Spread dark

1000 g 35.27 oz Fina Noble Piemontese 60%
300 g 10.58 oz Maracaibo Clasificado 65% Rondo
62.5 g 2.2 oz hazelnut oil

Add the Fina Noble Piemontese 60% Gianduja hazelnut paste to the tempered Maracaibo Clasificado 65% couverture. Incorporate the hazelnut oil and stir until well combined.

Tip:

The Fina Noble Piemontese 60% hazelnut paste may be replaced by the Rustica Noble Piemontese 60% hazelnut paste.

Chocolate Spread milk

1000 g 35.27 oz Fina Noble Piemontese 60%
375 g 13.23 oz Maracaibo Criolait 38% Rondo
62.5 g 2.2 oz hazelnut oil

Add the Fina Noble Piemontese 60% Gianduja hazelnut paste to the tempered Maracaibo Criolait 38% couverture. Incorporate the hazelnut oil and stir until well combined.

Tip:

The Fina Noble Piemontese 60% hazelnut paste may be replaced by the Rustica Noble Piemontese 60% hazelnut paste.

Chocolate Spread white

1000 g 35.27 oz Praline paste 1:1
375 g 13.23 oz Edelweiss 36%, Rondo
62.5 g 2.2 oz hazelnut oil

Add the Praliné paste 1:1 to the tempered white couverture. Incorporate the hazelnut oil and stir until well combined.

Finishing

Fill the Chocolate Spread in glasses and place in the refrigerator for 30 minutes. Cover with the lid.

Felchlin products

Art. no	Products
CS36	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
CS84	Edelweiss 36%, Rondo, couverture, white
DC46	Praline paste 1:1, hazelnut paste
DC74	Fina Noble Piemontese 60%, hazelnut paste, finely crushed