

GRAND CRU OPUS, LAIT DE TERROIR

Pure Swiss mountain meadow milk from the UNESCO Biosphere Entlebuch



In close cooperation with UNESCO Biosphere Entlebuch (Lucerne), Switzerland, Felchlin is able to secure the high quality Swiss mountain meadow milk used exclusively for the production of these noble Grand Cru couvertures.

Felchlin
SWITZERLAND

Cows that supply mountain meadow milk enjoy fresh air, clear sparkling water and a variety of over 1000 juicy grasses and herbs the whole summer. The meadow rich grass is cut and dried to feed the cows through the winter months. The biodiversity is evident in the quality and flavour of milk!

OPUS BLANC 35% LAIT DE TERROIR

COUVERTURE WHITE RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Specifications

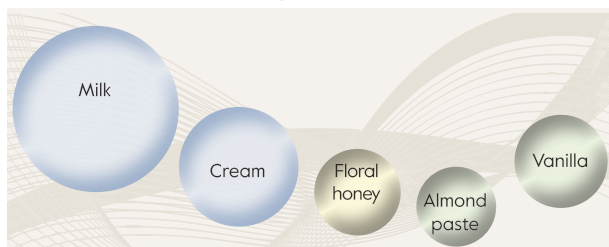
Sugar, cacao butter from cacao beans (origin: Dominican Republic), whole MILK powder, emulsifier (E322.: sunflower lecithin).



RONDO 2KG – UNITS 2CTX6KG – ITEM: CO35E

| Viscosity | Cacao fat | Milk fat | Sugar | Shelf life |
|-----------|-----------|----------|-------|------------|
| ♦♦♦ | 35.3% | 8.1% | 46.8% | 18mth |

Flavour/Intensity [Chronological perception]



OPUS LAIT 38% LAIT DE TERROIR

COUVERTURE MILK RONDO



Application

To coat pralines and specialities, fill hollow shells and create ganaches, mousses and creams.

Specifications

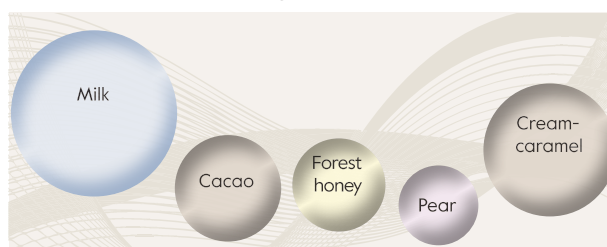
Sugar, cacao butter from cacao beans (origin: Dominican Republic), whole MILK powder, cacao kernel, emulsifier (E322.: sunflower lecithin).



RONDO 2KG – UNITS 2CTX6KG – ITEM: CO22E

| Viscosity | Cacao fat | Milk fat | Sugar | Shelf life |
|-----------|-----------|----------|-------|------------|
| ♦♦♦ | 34.4% | 7.4% | 44.8% | 18mth |

Flavour/Intensity [Chronological perception]



For recipes please login in our customer database.

