

Grand Cru Bar with Nuts & Seeds

Pralines & Chocolates



Recipe for 1.882 kg/ 68 oz

Recipe No.: CS15116

With Pistachios & Fleur de sel

4 g	0.14 oz	fleur de sel
10 g	0.35 oz	water
150 g	5.29 oz	pistachios

Mix the fleur de sel with water. Heat the pistachios in the microwave for 1 minute and combine them with the water. Stir well. Roast in the oven at 200°C/ 392°F for approx. 8-10 minutes. Cool on a marble table.

With caramelised Pine Nuts

50 g	1.76 oz	granulated sugar
25 g	0.88 oz	water
150 g	5.29 oz	pine nuts
10 g	0.35 oz	Cacaobutter 100% G

Cook the granulated sugar and the water to 106°C/ 223°F. Lightly roast the pine nuts in the oven and add them to the cooked sugar. Caramelize the mix and finally, add the Cacaobutter. Cool on a marble table and separate them from each other.

With Cacao Nibs

120 g	4.23 oz	Cacao Nibs Qroqant
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With caramelised Hazelnuts

100 g	3.53 oz	granulated sugar
72 g	2.54 oz	water
300 g	10.58 oz	hazelnuts whole, roasted
12 g	0.42 oz	Cacaobutter 100% G

Cook the granulated sugar and the water to 106°C/ 223°F. Lightly roast the hazelnuts in the oven and add to the cooked sugar. Caramelize the mix and finally add the Cacaobutter. Cool on a marble table and separate them from each other.

With caramelised, salted Pumpkin Seeds

60 g	2.12 oz	granulated sugar
25 g	0.88 oz	water
180 g	6.35 oz	pumpkin seeds
10 g	0.35 oz	Cacaobutter 100% G
4 g	0.14 oz	fleur de sel

Cook the granulated sugar and the water to 106°C/ 223°F. Lightly roast the pumpkin seeds in the oven and add them to the cooked sugar. Caramelize the mix. Finally, add the Cacaobutter and fleur de sel. Cool on a marble table and separate them from each other.

Setting

600 g 21.16 oz Maracaibo Clasificado 65% Rondo
S12.CS59E

Mix the nuts or seeds with the tempered Maracaibo Clasificado 65% couverture. Fill into bar molds. Refrigerate for approx. 20 minutes. Remove from mold. Wrap the bars the next day.

Frame size: 22 x 34 x 1.3 cm/ 8.7 x 13.4 x 0.5 inches

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Telephone 0845 672 8000

Condirama
ATELIER DES SAVEURS

Felchlin
SWITZERLAND

Fax 01753 691774

orders@tcfinefoods.co.uk

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Felchlin products

Art. no	Products
	Cacao Nibs Qroqant, caramelize special order
	Cacaobutter 100% G, Cacao butter Grated special order
S12.CS59E	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
S12.VO02B	Mould for 28 Chocolat 2g each

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