

# Nibs to Bar Chocolate - with melangeur

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	2700 g	<b>RECIPE NUMBER</b>	CS15308
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### Nibs to Bar Chocolate - with melangeur

2700 g Nibs to Bar Chocolate - with melangeur 95.24oz

### Finishing

Temper the Chocolate and mould. Pack.

### Basic recipe

#### Nibs to Bar Chocolate - with melangeur

1500 g Cacao Nibs Qroqant Ghana, roasted granulated cacao kernels 52.91oz  
1000 g icing sugar 35.27oz  
200 g Cacaobutter 100% G, grated cacao butter liquid 7.05oz

Blend the Cacao Nibs in a food processor to a very fine and oily consistency. Add the Cacao Nibs mix and the Vanilla into the Melangeur and let run till nice smooth liquid (about 6 hours). Add step by step the sifted icing sugar. Conche for approx. 30 hours and liquefy with the Cacao butter. Temper the couverture and fill into chocolate moulds. Place in the refrigerator for 20 minutes, unmould and enjoy.

#### FELCHLIN PRODUCTS

CA23 Cacao Nibs Qroqant Ghana, roasted granulated cacao kernels  
CS11 Cacaobutter 100% G, grated cacao butter

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