

Chocolate hollow bodies – Truffes – Whole milk chocolate – 63 pieces

Article number: 334113

Chocolate product for further processing

Size: ø 26 mm

filling quantity: 170 g

Out of finest milk chocolate. Vegetarian and gluten-free.

63x ø 26 mm / 2,7 g

Chocolate products can only be delivered at an outdoor temperature under 20°C.

Description

Our hollow bodies for pralines are the basis for delicious whole milk chocolate-, fine dark chocolate-, and white chocolate pralines. Perfectly suited for liquid fillings. Seal them with a bit of chocolate glaze – et voilà! Your own praline creations are ready!

Our praline hollow bodies are made of finest Belgian milk chocolate and have a cocoa content of at least 35%.

In folding box. With instructions and recipe suggestions.

The item is excluded from the exchange.

Due to temperature conditions, chocolate products will only be delivered at an outside temperature lesser than 20°C. There will be no subsequent delivery of these articles!

Manual

Store in a cool, dark and dry place (15-20°C).

Filling and closing chocolate hollow bodies:

1. Remove the upper protective film. Fill with the mixture of your choice and cool
2. Melt couverture, pour into a piping bag, close the praline hollow cases and cool again.
3. Dip in the melted couverture, leave to drip on a praline rack, roll about on the rack and/or roll in brittle, icing sugar or other.

SAFETY NOTE: Follow instructions for use and information for allergy sufferers!

Ingredients

Whole MILK chocolate (at least 36% cocoa): Sugar (45%), cocoa butter (29%), whole MILK powder (18%), cocoa powder (7%), CREAM powder (0.5%), emulsifier: SOYA lecithin (<0.5%) (E322).

May contain traces of hazelnuts and almonds.



Nutrition Facts

Nutritional value per	100 g
physiological energy value	2405 kJ / 577 kcal
fat	38 g
hereof saturated fatty acids	23 g
carbohydrates	53 g
hereof sugar	53 g
protein	5.6 g
salt	0.16 g

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