

Chocolate hollow bodies - Truffles - Dark chocolate - 63 pieces

Article number: 334120

Chocolate product for further processing
Size: ø 26 mm
filling quantity: 170 g

Out of finest dark 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 dark chocolate and have a cocoa content of at least 60%.

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).

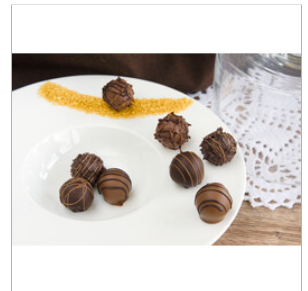
Filling and closing chocolate hollow bodies:

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.

Ingredients

Dark chocolate (at least 60% cocoa): Cocoa mass (40%); sugar (40%); cocoa butter (20%); emulsifier: SOYA lecithin (<1%) (E322).

May contain traces of milk constituents, hazelnuts and almonds.



Nutrition Facts

| | |
|------------------------------|-----------------------|
| Nutritional value per | 100 g |
| physiological energy value | 2480 kJ / 597 kcal |
| fat | 42 g |
| hereof saturated fatty acids | 26 g |
| carbohydrates | 44 g |
| hereof sugar | 40 g |
| protein | 5.1 g |
| Natrium | 0 g |
| salt | 0 g |