



PHOENIX PISTACHIO

Filling	Recipe%
CHOCOFILL™ LS 40	35,00
Sugar	35,00
Pistachio paste	10,00
Whole milk powder	10,00
Skim milk powder	5,00
Dextrose	5,00
Total	100,00
Lecithin	0,30
Vanillin	0,02
Salt	0,10
Coating	
Milk chocolate with 5% ILLEXAO™ CB 50	
Dark chocolate with 5% ILLEXAO™ CB 50	

Process guidelines

Make chocolate shells using tempered milk chocolate. It is important that CHOCOFILL™ LS 40 is completely melted at 60°C before use.

Mix the ingredients at a temperature between 50-60°C. Refine and conch in a normal way at 55°C.

The filling does not need tempering before use.

Cool down the filling to approx. 30°C. Fill the chocolate shells almost to the rim and allow to crystallise at 12°C for 15 min. After crystallisation, deposit a drop of tempered dark chocolate.

Cooling parameters:

- Temperature 12-10-14°C
- Direct air blowing 3 m/s
- Humidity <60%

The pralines benefit from being stabilised at approx. 18°C for min. 48 hours to obtain good stability and eating qualities in the product. In order to maintain the best properties in the pralines during the whole shelf life period, store the pralines in a cool, dry place away from direct sunlight at 15-18°C.

Fat ratio for the filling:

- CHOCOFILL™ LS 82.16%
- Pistachio nut fat 11.74%
- Milk fat 6.1%

CHOCOFILL™ LS 40

Low in saturated fatty acids for a healthier profile