

Recipe Booklet

MODERN CONFECTIONS

March 14, 2023

Featuring: Ramon Perez
Felchlin Corporate Pastry Chef, USA



FELCHLIN CACAO SÉLECTION

GUIDELINE ACQUISITION

Our self-imposed guidelines guarantee the sustainability of our raw ingredients. We acquire the highest quality raw ingredients with multi-faceted rich flavours and place value in transparency, fair conditions and working in harmony with nature. Compliance with our guidelines is ensured by implementing the following principles:

CACAO PRINCIPLES

1. Before purchasing, each individual cacao delivery undergoes a sensory evaluation from our expert panel to ensure our flavour profile requirements are fulfilled.
2. For the high quality and specific flavour profile of our cacao we pay prices significantly above general cacao market level.
3. We only use cacao beans with clearly defined origins and know who is responsible for the cultivation of the beans we purchase.
4. We are familiar with the working and production conditions in the cacao origins and are committed to ensure that the cacao is produced socially sustainable for the farmers and their families as well as environmentally sustainable.
5. We maintain close relationships and communicate at eye level with our local partners in the origins and visit them regularly.
6. Our commitment to our partners is long-term with the aim of sustainably providing a secure part of their income, also for future generations of farmers and producers.

ADDITIONAL SELECTED INGREDIENTS

- Cacao butter from the first pressing without added foreign fats.
- Dairy products and beet sugar exclusively from Switzerland.
- Naturally pure, GMO-free soya lecithin, sunflower lecithin.
- Only genuine and pure vanilla from Madagascar.

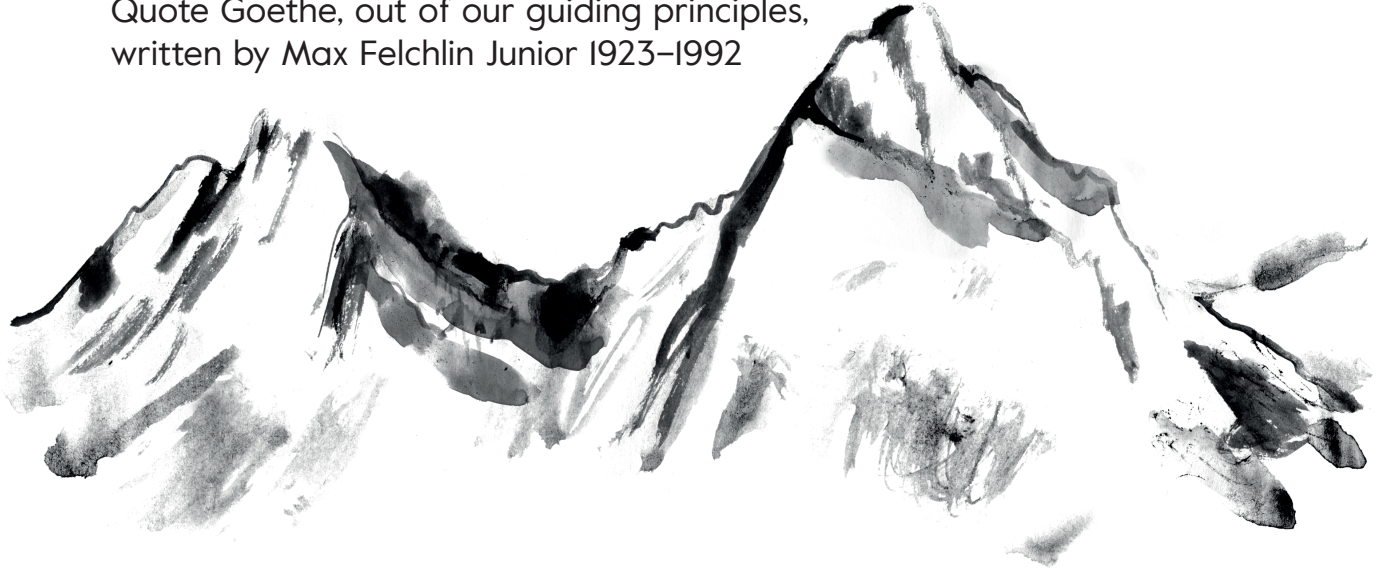
GENTLE REFINEMENT

- We use traditional as well as modern technologies to develop the best possible flavours.
- The entire manufacturing process, from cacao bean to noble couverture, is located in Ibach-Schwyz, in the heart of Switzerland.
- We use modern technologies to constantly improve our energy efficiency.



«The spirit in which we act is the highest matter.»

Quote Goethe, out of our guiding principles,
written by Max Felchlin Junior 1923–1992



PASSION

At Felchlin means that we engage heart and mind for our creations. Our enthusiasm extends to our clients and specialties. We are sensualists and are pleased when our passion is shared by our business associates.

FLEXIBILITY

At Felchlin means that we are flexible without being frivolous. Our manageable size, the openness and competence of our employees as well as the closeness to our clients allows us to react and adjust swiftly and prudently to all new challenges. We are constantly moving forward and developing in anticipation of an ever increasingly demanding market. In this way we can harmonise our traditional values and quality standards with the required flexibility and effectiveness of an efficient production.

STABILITY

At Felchlin means that we provide security and continuity for our business associates. The Felchlin label represents a success story of over 100 years. Extended over generations Felchlin has accomplished healthy growth and earned a local reputation as a reliable employer. We are proud of the origin of our craftsmanship and cultivate it from day to day. Our knowledge and ability allows us to meet and exceed the high standards required by our clients, now and in the future, thereby creating a basis of trust in our market segment.

Ramon Perez

Corporate Pastry Chef



Professional History

Born to chef-restaurateur parents, Chef Ramon Perez began working in the kitchen of Napa's Auberge du Soleil at 12 years old. When his parents opened Citronée in Nevada City, California, Perez worked through all the positions in their kitchen before finally landing at the pastry station in 1998.

After high school, Perez attended the New England Culinary Institute and upon graduation immediately began work at Chef David Myers' Sona, where he moved through the kitchen stations, gleaning inspiration from Myers and expanding his own repertoire. After Sona, Perez staged in Europe for six months working at 3 Michelin Star restaurants De Librije, Parkheuvel and Pierre Gagnaire. Perez returned to Citronée, pastry muscles strengthened, and took over the sweet station and newly opened bakery. In 2002, he was a finalist at the National Dessert Competition. In the summer of 2006, Perez returned to Sona and shortly after was named Executive Pastry Chef of the David Myers Group. This position allowed Perez to travel between the various outlets of the David Myers Group, organizing and implementing the Pastry Program for each unit (Sona, Boule Patisserie, Comme Ca Los Angeles, Comme Ca Las Vegas, Pizzeria Ortica, as well as recipe consultation for David Myers Cafe and Sola in Tokyo).

In 2011, Perez was the winner of the 2nd Annual StarChefs.com International Pastry Competition. Perez left the David Myers Group in 2012, so he could return to Sacramento and open Puur Chocolat, a brand inspired by his extensive travels and experiences.

Perez has also spent time putting his skills to the test against the best pastry chefs in the country by competing in various competitions. He was also recognized by Dessert Professional Magazine as one of the Top 10 Chocolatiers in North America 2016 and was a semi-finalist for Outstanding Pastry Chef by the James Beard Foundation. In 2022, Chef Perez joined Felchlin as Technical & Sales Manager USA/Canada, Corporate Pastry Chef.

Pralines & Chocolates

Black Okinawa Sugar and Coffee Praline

Pralines & Chocolates



RECIPE QUANTITY	63	pieces	RECIPE NUMBER	USPR10710
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Sirup, Okinawa Zucker

100 g granulated sugar Okinawa	3.53oz
65 g glucose or DE60	2.29oz
50 g water	1.76oz

Bring the ingredients to the boil. Reduce to 70/75 brix.

Okinawa Crunchy

100 g Okinawa Crumble	3.53oz
65 g Sao Palme 43%, Milk chocolate	2.29oz
12 g Cacaobutter organic, Grated	0.42oz
7 g grapeseed oil	0.25oz
0.8 g sea salt	0.03oz

Grind Crumble into a paste. Mix the tempered couverture, cacao butter and grapeseed oil. Mix in crumble and salt well. Cool down to 26°C / 78.8°F.

Black Okinawa Sugar and Coffee Praline

215 g Sirup, Okinawa Zucker	7.58oz
260 g Coffee Ganache	9.17oz
185 g Okinawa Crunchy	6.53oz
Colored cocoa butter black, Cacao butter with colour	
210 g Maracaibo Clasificado 65%, Dark chocolate	7.41oz
30 g Edelweiss 36%, White chocolate	1.06oz
15 g Cacaobutter organic, butter, Grated	0.53oz

Coffee Ganache

100 g heavy cream 35%	2.82oz
10 g coffee beans	0.04oz
ground 0.3 g sea salt	0.01oz
9 g glucose or Glucose DE44	0.32oz
8 g dextrose powder	0.28oz
120 g Opus Blanc 35%, White chocolate	4.23oz
20 g Sao Palme 36%, Milk chocolate	0.71oz
20 g butter	0.71oz

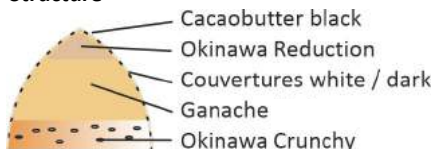
Add the cream and the coffee beans and bring to the boil. Heat infusion with sugars and salt to dissolve. Gradually add in portions to the couvertures. Add butter. When the ganache is at 35 - 40°C / 95 - 104°F emulsify using an immersion blender.

Okinawa Crumble

70 g granulated sugar Okinawa	2.47oz
70 g butter	2.47oz
70 g almonds peeled, ground	2.47oz
50 g pastry flour type 400	1.76oz
20 g cacao powder 20-22%,	0.71oz
30 g Suhum Nibs 3-4mm organic, Cacaoanibs roasted	1.06oz
0.7 g sea salt	0.02oz

Cut the cold butter in little cube. Add the remaining ingredients and knead until you obtain a crumble. Bake at 150°C / 302°F . for approx. 20 minutes.

Structure



Casting of mould

Spray mould lightly with tempered cacao butter. Cast Maracaibo 65%. Spray with white Couverture after with Black cacaobutter. Pour the tempered couverture into the moulds.

Finishing

Fill okinawa reduction into the mould. Leave for 2 hours. Pipe 4 g / 0.14 oz of the ganache onto the reduction. Leave for approximately 2 hours at room temperature. Pipe over 3 g / 0.11 oz of the crunchy on top of the ganache. Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours. Cover with tempered couverture and refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Black Okinawa Sugar and Coffee Praline

Pralines & Chocolates

FELCHLIN PRODUCTS

Suhum Nibs 3-4mm Organic,
Cocoaibis roasted (CA71)

Opus Blanc 35%,
White chocolate
couverture, Rondo (CO35)

Sao Palme 43%
Milk chocolate
couverture, Rondo (PS60)

Cacaobutter Bio, Cacao
butter, Grated (CS76)

Edelweiss 36%,
White chocolate
couverture, Rondo (CS84)

Maracaibo Clasificado 65k
Dark chocolate
couverture, Rondo (CU08)

Fiddymment Farms Pistachio with Lime

RECIPE QUANTITY 63	RECIPE NUMBER RPMAD
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Lime Jelly		272.8	
125 g	Lime Juice	45.82%	
40 g	Water	14.66%	
83 g	Sugar	30.43%	
2.8 g	NH Pectin	1.03%	
21 g	Glucose Syrup	7.70%	
1 g	Lime Zest	0.37%	

Process:

- Mix sugar with pectin.
- Heat lime juice with water. At 50C add pectin.
- At 70C add glucose. Continue cooking to 104C
- Add citric acid. Cool

Pistachio Ganache		350	
117 g	Cream	33.43%	
11 g	Invert Sugar	3.14%	
13 g	Glucose Syrup	3.71%	
22 g	Pistachio Paste 100%	6.29%	
153 g	Sao Palme 30%	43.71%	
34 g	Butter	9.71%	

Process

- Heat cream with sugars.
- Add pistachio paste, and hand blend.
- Melt zephyr, emulsify with cream.
- At 35-40C, emulsify with butter
- Pipe at 30C

Finished Praline		300	
176 g	Praline	58.67%	
43 g	Pistachio Paste 100%	14.33%	
65 g	Sao Palme 36%	21.67%	
7 g	Cocoa Butter, pre crystallized	2.33%	
9 g	Butter	3.00%	

Process

- Melt Sao Palme to 35C.
- Mix pistachio praline, paste and butter. Add chocolate. Add pre crystallized cocoa butter
- Pipe over pistachio ganache.

Fiddymment Farms Pistachio with Lime

Pistachio Praline		359	
216 g	Pistachios		60.17%
143 g	Sugar		39.83%
41 g	Water		11.42%
2 g	Sea Salt		0.56%

Process:

- Toast pistachios 300F/150C 8 minutes.
- Bring sugar and water to 175C, pour over warm pistachios. Add salt.
- Once cool, grind in robot coupe.

For the Mould:

- Temper Red Cocoa Butter, spray low pressure dots.
- Temper Green Cocoa Butter, spray over red.
- Mix 100g Sao Palme 30%/50g Cocoa butter, temper.
- Spray over green.
- Cast in Sao Palme 60%
- Pipe Lime, and allow to firm 4-6 hours.
- Pipe Pistachio ganache.
- Pipe Pistachio Praline
- Mix 100g tempered Sao Palme 30% with 25g Pistachiosa, seal pralines.

FELCHLIN PRODUCTS

- CR17 Sao Palme 30%,
White chocolate couverture, Rondo
- CR18 Sao Palme 36%,
Milk chocolate couverture, Rondo
- CR19 Sao Palme 60%,
Dark chocolate couverture, Rondo
- CR19 Sao Palme 60%,
Dark chocolate couverture, Rondo
- DC53 Pistachiosa F,
Pistachio praline filling, Firm

Basic Recipes OSA-fillings

Enhance your basic recipes with the various Felchlin OSA-fillings.
Use the chart as a guide to the perfect taste and texture.

For total 1000g of flavour cream/filling:

To decorate whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

OSA Felchlin filling	Base cream/filling
Buttercream	
200g OSA	beat together with 800g of buttercream
Vanilla cream	
280g OSA	stir with 720 g vanilla cream until smooth
Praline/Truffle filling	
300g OSA	fold in 700g ganache
OSA with white chocolate/fruit bars	
250g OSA	mix with 750g tempered couverture (chocolate)
Milk filling	
750g OSA	beat with 250 g milk
Liqueur filling – liqueur 17% Vol.	
500g–800 g OSA at 28°–30°C (82°–86° F)	combine with 200g–500g liqueur
Alcohol filling – alcohol 40%Vol.	
800g–900g OSA at 28°–30°C (82°–86° F)	combine with 100g–200g alcohol

Recipes created by our pastry chefs are available under: felchlin.com/en



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CATALOGUE

