

Tubo Ganache with Piemontese Honey

Pralines & Chocolates



RECIPE QUANTITY	7	Tubo moulds of 7 pieces	RECIPE NUMBER	CS15105
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Sablé Breton - ready to cut

1000 g butter unsalted	35.27oz
560 g raw cane sugar fine	19.75oz
400 g fresh egg yolks	14.11oz
1360 g pastry flour type 400	47.97oz
48 g baking powder	1.69oz
8 g fleur de sel	0.28oz

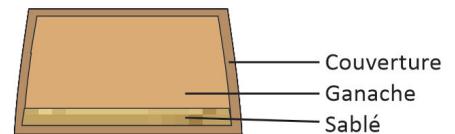
Beat the butter and brown sugar until creamy, slowly add the egg yolk. Sieve flour and mix with baking powder and fleur de sel, fold into the butter mixture and knead briefly to a delicate dough, chill.

Dark Maracaibo 65% ganache with caramelised hazelnuts

170 g granulated sugar	6oz
30 g glucose syrup, Liquiss	1.06oz
100 g honey	3.53oz
320 g heavy cream 35%	11.29oz
30 g granulated sugar	1.06oz
3 g fleur de sel	0.11oz
3 g yellow pectin	0.11oz
240 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	8.47oz
150 g hazelnuts, peeled, chopped and toasted Piemontese	5.29oz

Prepare a dry caramel with the first quantity of sugar at 192°C / 378°F. Stop the caramelisation process by adding the mixed glucose and honey. Heat up heavy cream to 50°C / 122°F. Mix second quantity of sugar, fleur de sel and pectin and stir into the heated cream. Pour the sugar mixture little by little into the caramel, homogenise. Pour the liquid little by little over the couverture, stirring from the center out, by using a plastic spatula, to a smooth emulsion, until an elastic, shiny and homogenous mass is created. Fold Piemontese hazelnuts under the ganache.

Structure



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525 g Rio Huimbi 42%, Milk chocolate couverture, Rondo	18.52oz
350 g Sablé Breton - ready to cut	12.35oz
1040 g Dark Maracaibo 65% ganache with caramelised hazelnuts	36.68oz

Felchlin Promotionsmaterial

10 piece Tubo mould of 25 g, speciality mould, sold out / available as rental moulds

Casting of mould

Mould the tubo moulds with tempered couverture and let it crystallize and refrigerate for approx. 10 minutes.

Sablé Breton

Roll out the dough to a thickness of 3.5 mm / 0.138 inches, bake. Baking temperature: 160°C / 320°F convection oven
Baking time: approx. 15 minutes
After baking, while hot, cut immediately into pieces of 80 x 7.5 mm / 3.15 x 0.295 inches, allow to cool. Or: cut cold dough into desired pieces by using a

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guitar cutter, separate the rectangles and then bake.

Finishing

Pipe 15 g / 0.53 oz of the ganache using a pastry bag. Immediately place a Sablé rectangle on top, press down well. Let it crystallise for 24 hours at 12 - 16°C / 53.6 - 60.8°F. Cover with tempered couverture, refrigerate and remove from mould.

FELCHLIN PRODUCTS

CR40	Rio Huimbi 42%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO28	Tubo mould of 25 g, speciality mould, sold out / available as rental moulds

Please note: Some products are not available in all markets

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Recipe number : CS15105

Description : Schokolade-Spezialität mit feinem Piemonteser Haselnuss-Honig-Caramel, mit knuspriger Einlage

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	487
Selling days	28 days	Kilojoule (kJ)	2038
Selling price		Lipids	32.08 g
Selling unit	1 piece	saturated fatty acids	16.52 g
		Carbohydrates	43.41 g
		of which sugars	36.3 g
		Proteins	5.27 g
		Salt	0.38 g

Declaration :

Sugar, **cream**, cacao kernel, cacaobutter, **hazelnuts** 8%, **wheat flour**, **butter**, honey 5%, raw cane sugar, **skimmed milk powder**, **whole milk powder**, **egg yolk**, glucose syrup (wheat glucose), **cream powder**, raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), fleur de sel (sea salt), gelling agent (pectin), vanilla

State 17.06.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation