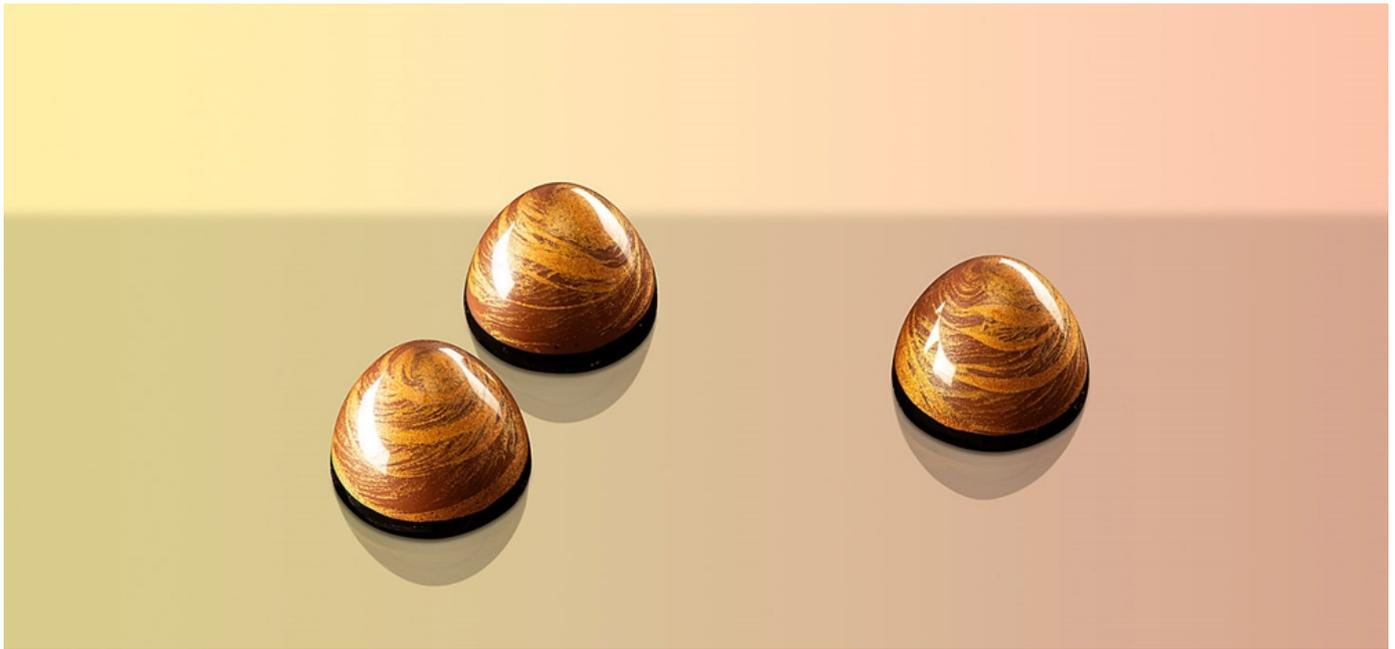


Espresso pecan praline

with Grand Cru Bolivia 45% Couverture



RECIPE QUANTITY	10	Duetto half sphere shaped moulds of 21 pieces	RECIPE NUMBER	PR10890
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Espresso jelly

650 g espresso	22.93oz
70 g Muscovado sugar	2.47oz
25 g granulated sugar	0.88oz
200 g glucose syrup DE 41-46	7.05oz
5 g fleur de sel	0.18oz
45 g granulated sugar	1.59oz
5 g yellow pectin	0.18oz

Cook the freshly brewed espresso to 50% of its weight. Add both sugars, glucose syrup and salt and bring it to boil. Mix sugar with pectin and trickle in. Boil to 103°C / 217.4°F, pour into piping bags and leave to cool to approx. 30°C / 86°F.

Pecan nut praline paste with Bolivia 45%

284 g Pecan nut base praline past	10.02oz
136 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo tempered	4.8oz

Mix the base with the tempered couverture for 1 minute in a mixing bowl.

Pecan nut base praline past

545 g pecans	19.22oz
310 g granulated sugar	10.93oz
75 g water	2.65oz
65 g glucose syrup DE 41-46	2.29oz
2 g fleur de sel	0.07oz
3 g bourbon vanilla bean (1 pc = 4g) 3/4 bean	0.11oz

Roast the nuts in a fan oven at 150°C / 302°F for approx. 20 mins. Boil the sugar, water and glucose syrup to a light-coloured caramel. Add the vanilla pod in small pieces halfway through the cooking process. Add the salt and pour the caramel over the nuts. Leave to cool and mix everything together in the Robot Coupe to a fine praline mixture. Leave to cool to room temperature.

Tip

Praline paste can also be made with walnuts or hazelnuts.

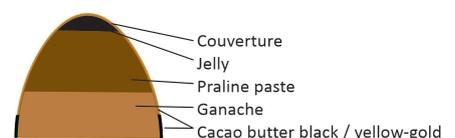
Ganache Milk Bolivia 45% with Vanilla

352 g heavy cream 35%	12.42oz
63 g sorbitol powder	2.22oz
63 g dextrose powder	2.22oz
52 g glucose powder 38 DE	1.83oz
1.1 g fleur de sel	0.04oz
9.5 g bourbon vanilla bean (1 pc = 4g) 2 beans	0.33oz

509 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo tempered 17.95oz

Heat the cream to 60°C / 140°F. Mix the dry ingredients and stir into the cream and bring it to boil once with the scraped vanilla pods. Bring the liquid to 32°C / 89.6°F and mix with the tempered couverture at 32°C / 89.6°F using a hand blender to create a smooth emulsion.

Structure



Espresso pecan praline

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Espresso pecan praline

630 g Bolivia Lait de terroir 45%- 22.22oz
*60h, Milk chocolate
couverture with mountain
milk, Rondo*

210 g Espresso jelly 7.41oz

420 g Pecan nut praline paste 14.82oz
with Bolivia 45%

1050 g Ganache Milk Bolivia 45% 37.04oz
with Vanilla

Felchlin Marketing Material

10 g Colored cocoa butter black, 0.35oz
Cacao butter with colour

10 g Colored cocoa butter 0.35oz
*yellow-gold, Cacao butter
with colour*

10 piece Mould Duetto

Casting the mould

Decorate the moulds with tempered black coloured cacao butter using a milk frother and brush with tempered, gold-coloured coloured cacao butter. Mould with tempered couverture and leave to crystallise at room temperature.

Finishing

Press in 1 g / 0.035 oz of jelly, as far as a thin skin forms pipe 2 g / 0.07 oz of praline past in and leave to crystallise briefly in the fridge. Fill with 5 g / 0.18 oz ganache and leave to crystallise overnight by 16°C / 60.8°F. Bring to room temperature and cover with tempered couverture. Place in the fridge for approx. 20 - 30 minutes before carefully removing from the mould.

FELCHLIN PRODUCTS

CF91	Colored cocoa butter yellow-gold, Cacao butter with colour
CF92	Colored cocoa butter black, Cacao butter with colour
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
VO72	Mould Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material

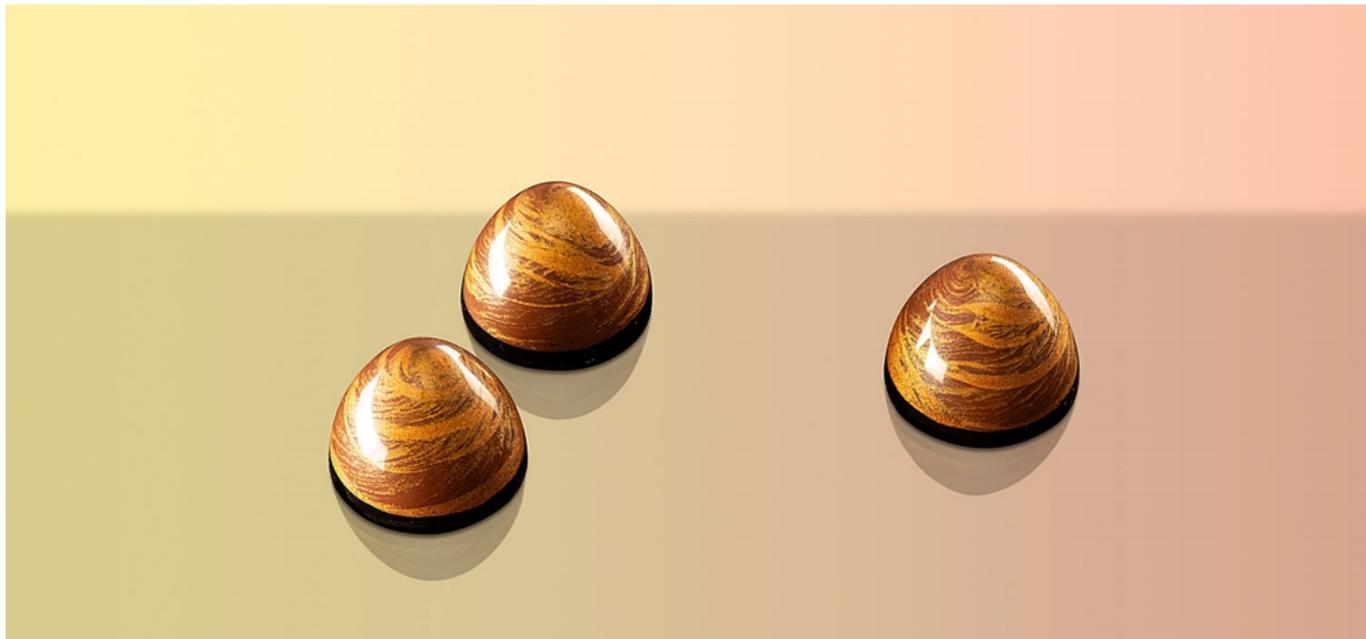


VO72B Casting mould Duetto

21-piece double mould
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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Recipe number : PR10890

Description : Strong coffee pecan praline with Grand Cru Bolivia 45% milk couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	35 days	Kilocalorie (kcal)	493
Selling days	21 days	Kilojoule (kJ)	2061
Selling price		Lipids	35.38 g
Selling unit	100 g	saturated fatty acids	19.27 g
		Carbohydrates	37.55 g
		of which sugars	33.17 g
		Proteins	5.57 g
		Salt	0.24 g

Declaration :

Sugar, cocoa butter, **cream, whole milk powder**, cacao kernels, **pecans** 7%, coffee 6%, humectant (sorbitol), dextrose, glucose syrup (wheat glucose), glucose powder, water, raw cane sugar, vanilla, fleur de sel (sea salt), colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), gelling agent (pectin)

State 21.10.2024

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

Allergen information is compliant with current Swiss legislation