

Port cut praline milk

Pralines & Chocolates



RECIPE QUANTITY 1 Quadro frame of 169 pieces

RECIPE NUMBER PR60051

Ganache Milk Suhum 40% with port wine

| | |
|--|---------|
| 1000 g Suhum 40% Organic, Milk chocolate couverture, Rondo | 35.27oz |
| 50 g butter | 1.76oz |
| 450 g Port | 15.87oz |

Melt the couverture and butter at 45°C / 113°F, mix with the port wine and homogenise.

Structure



Finishing

Pour the ganache into a 300 x 300 mm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inches with the harp. Enrobe with tempered Couverture and decorate. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

| | |
|------|---|
| CO02 | Suhum 40% Organic, Milk chocolate couverture, Rondo |
| VO07 | Quadro plate, 305 x 305 mm |
| VO08 | Quadro frame green, 5 mm |
| WB91 | Quadro foils bundle of 100 foils, 350 x 350 mm |

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| | |
|---|---------|
| 1050 g Ganache Milk Suhum 40% with port wine | 37.04oz |
| 550 g Suhum 40% Organic, Milk chocolate couverture, Rondo | 19.4oz |

Please note: Some products are not available in all markets

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

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Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : PR60051

Description : Praline with a port wine ganache

| Sales data : | | Nutritional values per 100 g : | |
|---------------------|---------|---------------------------------------|---------|
| Shelf life | 42 days | Kilocalorie (kcal) | 506 |
| Selling days | 28 days | Kilojoule (kJ) | 2115 |
| Selling price | | Lipids | 34.06 g |
| Selling unit | 100 g | saturated fatty acids | 21.55 g |
| | | Carbohydrates | 38.15 g |
| | | of which sugars | 37.44 g |
| | | Proteins | 5.25 g |
| | | Salt | 0.16 g |

Declaration :

Raw cane sugar, cacaobutter, port wine 20%, **whole milk powder**, cacao kernel, **butter**, vanilla

State 10.06.2025

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

Allergen information is compliant with current Swiss legislation