

Abelia

Pralines & Chocolates



RECIPE QUANTITY	10	Tubo moulds of 7 pieces	RECIPE NUMBER	CS15123
------------------------	----	-------------------------	----------------------	---------

Sablé Breton Chocolate - ready to cut

75 g butter unsalted	2.65oz
86 g raw sugar	3.03oz
29 g fresh egg yolks	1.02oz
66 g pastry flour type 400	2.33oz
14 g cacao powder 20-22%, cacao powder	0.49oz
3.5 g baking powder	0.12oz
75 g almonds peeled, ground	2.65oz
0.6 g fleur de sel	0.02oz
0.6 g lemon zest	0.02oz

Beat the butter and the sugar until creamy, little by little add the egg yolk. Sieve the flour and the Cacao powder 22 - 24% together, add the baking powder, almond powder, fleur de sel and lemon peel. Mix everything well and knead to a delicate dough. Allow to cool.

Ganache & Pistacia Vera

290 g heavy cream 35%	10.23oz
30 g glucose	1.06oz
70 g liquid sorbitol	2.47oz
20 g butter	0.71oz
440 g Grenada 38%, Milk chocolate couverture, Rondo	15.52oz
80 g Pistacia Vera, Pistachio paste	2.82oz
1 g sorbic acid	0.04oz

Bring the heavy cream, glucose and sorbitol to a boil. Pour the liquid little by little over the Grenada 38% couverture using a plastic spatula, stirring from the center out. Add the Pistacia Vera, cool to 30-35°C / 86-95°F, add the butter and emulsify, to obtain an elastic, shiny and homogenous mass.

Structure



Abelia

100 g orange cacao butter	3.53oz
525 g Grenada 38%, Milk chocolate couverture, Rondo	18.52oz
350 g Sablé Breton Chocolate - ready to cut	12.35oz

350 g Apricosa, apricot filling, deleted

12.35oz

930 g Ganache & Pistacia Vera

32.8oz

Felchlin Promotional Material

***Tubo mould of 25 g, speciality mould, sold out
Packaging for 4 Tubos incl. insert, ST / deleted***

Casting of mould

Spray one side of the Tubo mould with orange cacao butter. Cast it once with tempered Grenada 38% couverture, allow to crystallise and refrigerate for approx. 20 minutes.

Sablé Breton Chocolate

Roll out the dough to 3.5 mm / 0.1 inches, freeze, cut with the praline guitar 0.75 x 8 cm / 3.1 x 3.1 inches, freeze again and lay on baking paper, bake at 160°C / 320°F for approx. 15 minutes.

Finishing

Gently warm the Apricosa filling to 30°C / 86°F. Pipe 5 g / 0.2 oz of the Apricosa filling into the Tubo mould, top with a Chocolate Sablé Breton. Fill the Tubo mould with the Pistacia Vera Ganache. Let it set at 12 - 16°C / 54 - 61°F for 24 hours. Cover with Grenada 38% couverture, refrigerate and remove from mould.

Abelia

Pralines & Chocolates

FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
DF18	Pistacia Vera, Pistachio paste
DF36	Apricosa, apricot filling, deleted
HA01	cacao powder 20-22%, cacao powder
VO28	Tube mould of 25 g, speciality mould, sold out
WR66	Packaging for 4 Tubos incl. insert, ST / deleted

Please note: Some products are not available in all markets

Abelia

Pralines & Chocolates



Recipe number : CS15123

Description : Milk chocolate praline with pistachio ganache and apricot filling

Sales data :

Shelf life	42 days
Selling days	28 days
Selling price	
Selling unit	1 piece

Nutritional values per 100 g :

Kilocalorie (kcal)	542
Kilojoule (kJ)	2269
Lipids	40.1 g
saturated fatty acids	21.77 g
Carbohydrates	38.66 g
of which sugars	32.35 g
Proteins	5.96 g
Salt	0.25 g

Declaration :

Sugar, **cream**, cocoa butter, **whole milk powder**, cacao kernel, **skimmed milk powder**, confectionary mass (cacao butter, colouring (sunset yellow FCF)), **butter**, raw cane sugar, **almonds**, humectant (sorbitol), **pistachio 3%**, palm kernel oil, **wheat flour**, sunflower oil, palm oil, **cream powder**, **glucose syrup (wheat glucose)**, **egg yolk**, maltodextrin, apricot powder 1%, cacao powder, raising agent (baking powder), **emulsifier (soy lecithin)**, preserving agent (sorbic acid), flavour, colouring agent (beta carotene), fleur de sel (sea salt), grated lemon zest, natural apricot flavour, beetroot concentrate, vanilla, acidity regulator (potassium carbonate)

State 22.08.2022

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

Allergen information is compliant with current Swiss legislation