

Duetto Strawberry

Pralines & Chocolates



RECIPE QUANTITY	2	Duetto moulds of 21 pieces	RECIPE NUMBER	CS15335
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Dark Maracaibo 65% ganache with strawberries

260 g heavy cream 35%	9.17oz
200 g strawberry puree	7.05oz
40 g butter	1.41oz
50 g liquid sorbitol	1.76oz
20 g glucose syrup 44/45	0.71oz
300 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	10.58oz

Bring the cream, strawberry puree, butter, sorbitol and glucose to the boil. Pour the liquid, little by little over the Maracaibo 65%, create an emulsion from the centre with a spatula, homogenise.

Felchlin Marketing Material

2 piece Mould Duetto

10 g Colored cocoa butter light green, Cacao butter with colour	0.35oz
15 g Colored cocoa butter red, Cacao butter with colour	0.53oz
10 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.35oz

Casting of mould

Cover the Duetto mould with strawberry leaf-shaped foil, spray with white cacao butter the dots, after spray with red cacao butter mixture, remove the foil. After that spray the Duetto mould with Tropical green cacao butter mixture. Pour Duetto mould with tempered chocolate coating.

Finishing

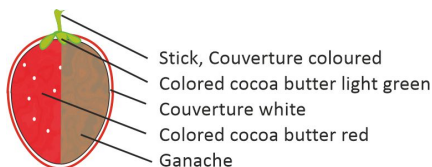
Pour the ganache into the hemispheres, leave to crystalize at ideally 12 - 16°C / 53.6 - 60.8°F for a minimum of 12 - 24 hours before closing the moulds with tempered couverture, assemble. Spread green couverture on a frosted tray or marble stone, cut to size, assemble immediately into strawberry sticks, decorate with a little green couverture.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF96	Colored cocoa butter light green, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO72	Mould Duetto

Please note: Some products are not available in all markets

Structure



Duetto Strawberry

870 g Dark Maracaibo 65% ganache with strawberries	30.69oz
250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz

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Felchlin Marketing Material



VO72 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 : CS15335

Description : Fruity creamy strawberry praline

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	11301
Selling days	14 days	Kilojoule (kJ)	47284
Selling price		Lipids	33.56 g
Selling unit	100 g	saturated fatty acids	20.17 g
		Carbohydrates	26.96 g
		of which sugars	22.26 g
		Proteins	3.74 g
		Salt	0.09 g

Declaration :

Cream, strawberries 17%, sugar, cacao kernel, cacaobutter, humectant (sorbitol), **whole milk powder**, **butter**, glucose syrup (wheat glucose), **skimmed milk powder**, confectionary mass (cacao butter, colours (tartrazine, Yellow No. 5, sunset yellow FCF, indigotine, brilliant blue FCF Blue No. 1)), colour (allura red AC FD&C Red No.40), calcium carbonates, **emulsifier (soy lecithin)**, modified starch, vegetable fat, Trehalose, vanilla extract, vanilla, vegetable juice, spirulina, citric acid

State 25.03.2024

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

Allergen information is compliant with current Swiss legislation