

# Exotic-Thai Combinations

## Cut Pralines



<b>RECIPE QUANTITY</b>	1	Frames Quadro à 10 mm / 0.43 inches height	<b>RECIPE NUMBER</b>	PR10701
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### Pineapple-Kalamansi Gelée

300 g pineapple purée with 11% invert sugar	10.58oz
100 g kalamansi purée	3.53oz
60 g granulated sugar	2.12oz
13 g yellow pectin	0.46oz
535 g granulated sugar	18.87oz
160 g glucose	5.64oz
10 g citric acid 1:1	0.35oz

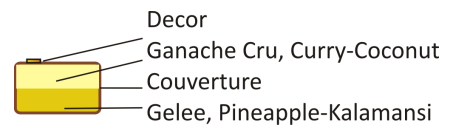
Bring the pineapple and kalamansi purees to the boil and add the first amount of sugar mixed together with the pectin. Cook all together for 1 minute and then add the second quantity of sugar together with the glucose. Continue cooking until the temperature reaches 104°C / 219.2°F and add the citric acid.

### Ganache Cru, Dominicana Blanc, Curry-Coconut

260 g coconut purée	9.17oz
25 g invert sugar	0.88oz
12 g liquid sorbitol	0.42oz
7.5 g curry powder mild . More or less can be used depending on required flavour	0.26oz
400 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	14.11oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz

Add the invert sugar, curry powder and liquid sorbitol to the Coconut puree and bring to the boil. Gradually add in portions to the organic white couverture and the cacao butter. When the ganache is at 32 - 34°C / 89.6 - 93.2°F emulsify using an immersion blender.

### Structure



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<b>1200 g Pineapple-Kalamansi Gelée</b>	<b>42.33oz</b>
<b>735 g Ganache Cru, Dominicana Blanc, Curry-Coconut</b>	<b>25.93oz</b>
<b>500 g Sao Palme 36%, Milk chocolate couverture, Rondo or</b>	<b>17.64oz</b>

### Felchlin Marketing Material

- Quadro plate, 305 x 305 mm
- Quadro frame green, 5 mm
- Quadro frame yellow, 2.5 mm
- Silicon frame white, 5 mm
- Quadro foils bundle of 100 foils, 350 x 350 mm
- Backflon foil, single (re-usable), 365 x 365 mm

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### Finishing

Pour the Gelee into a 30 x 30 cm / 11.81 x 11.81 inches Quadro frame of 5 mm / 0.197 inches in height. Leave to cool at room temperature for at least an hour.

Lay a further 5 mm / 0.197 Quadro frame onto the pre-framed pineapple gelee, pour over the white chocolate coconut ganache, and spread level. Leave to crystallise for 24 hours at 15°C / 59°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inches, and enrobe with Sao Palme 36% couverture.

Enrobe with other couverture if so required:

CO92 Dominicana Blanc 36% Organic, White Chocolate Couverture.

CV01 Cru Suhum 65% Organic, Dark Chocolate Couverture

CV18 Suhum Napo 40% Organic/Organic, Milk Chocolate Couverture

Decorate with either a structure sheet or keep plain as required.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

### FELCHLIN PRODUCTS

CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CR18	Sao Palme 36%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
VO30	Silicon frame white, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

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### Felchlin Marketing Material



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#### 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 :** PR10701

**Description :** Cut praline with Curry-Coconut Ganache on a Exotic Fruit Gelee

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	391
Selling days	28 days	Kilojoule (kJ)	1638
Selling price		Lipids	17.81 g
Selling unit	100 g	saturated fatty acids	11.54 g
		Carbohydrates	53.8 g
		of which sugars	51.37 g
		Proteins	2.4 g
		Salt	0.08 g

### Declaration :

Sugar, pineapple 13%, cacaobutter, coconut 9%, **glucose syrup (wheat glucose)**, **whole milk powder**, kalamansi purée 4%, cacao kernel, invert sugar, **partial skimmed milk powder**, gelling agent (pectin), humectant (sorbitol), curry, acidifying agent (citric acid), water, **emulsifier (soy lecithin)**, emulsifier (sunflower lecithin), vanilla extract, vanilla

State 20.03.2023

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

Allergen information is compliant with current Swiss legislation