

Amo - Caramel Mascarpone Praline

Pralines & Chocolates



RECIPE QUANTITY	10	Amo moulds of 21 pieces	RECIPE NUMBER	PR60042
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Vanilla Caramel Semi liquid with Fleur de sel

400 g Caramel brûlé fleur de sel	14.11oz
1 g agar-agar powder	0.04oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
16 g Cacaobutter Bio, Cacao butter, Grated	0.56oz

Warm up the Caramel brûlé. Add the agar-agar while mixing using a whisk. Cook to 107°C / 224.6°F. Add the vanilla bean and the liquid Cacaobutter.

Mascarponosa filling & Coffee

600 g Mascarponosa palmfree, Filling with mascarpone flavour	21.16oz
200 g Kahlua coffee liqueur 20% vol.	7.05oz
30 g roasted coffee beans crushed	1.06oz

Whip the Mascarponosa, add Kahlua coffee liqueur and roasted, crushed coffee beans. Mix well.

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750 g Grenada 65%, Dark chocolate couverture, Rondo	26.46oz
10 g Cacao powder 20-22%	0.35oz
420 g Vanilla Caramel Semi liquid with Fleur de sel	14.82oz
830 g Mascarponosa filling & Coffee	29.28oz

Felchlin Marketing Material

10 piece Mould for 21 praline
"Amo" of 10 g each

Coating

Spray some water in the Amo praline mould, dust with some Cacao powder 22-24%. Cast the mould once with tempered couverture.

Finishing

Cool the Caramel to 30 - 35°C / 86 - 95°F. Pipe 2 g / 0.07 oz into the mould. Let set. Pipe 4 g / 0.14 oz of the Filling into the mould, let set overnight. Enrobe with couverture, cool for 20 minutes in the refrigerator. Remove from mould.

FELCHLIN PRODUCTS

CR44	Grenada 65%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DF32	Mascarponosa palmfree, Filling with mascarpone flavour
HA01	Cacao powder 20-22%
TM01	Caramel brûlé fleur de sel
VO97	Mould for 21 praline "Amo" of 10 g each

Please note: Some products are not available
in all markets

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Recipe number : PR60042

Description : Praline with dark finest couverture filled with caramel and coffee liqueur filling

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	526
Selling days	28 days	Kilojoule (kJ)	2203
Selling price		Lipids	35.54 g
Selling unit	100 g	saturated fatty acids	21.79 g
		Carbohydrates	42.95 g
		of which sugars	40.04 g
		Proteins	4.22 g
		Salt	0.08 g

Declaration :

Sugar, cacao kernel, coffee liqueur 10%, coconut oil, **cream**, cacaobutter, sunflower oil, **cream powder**, **skimmed milk powder**, **wheat glucose syrup (wheat glucose)**, **butter**, coffee, **whhey powder**, illipe butter, shea butter, cacao powder, vanilla, water, **emulsifier (soy lecithin)**, flavour, seaweed, fleur de sel (sea salt), acidity regulator (potassium carbonate)

State 17.09.2024

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

Allergen information is compliant with current Swiss legislation