

Tube Caramel with Centenario Ganache

Pralines & Chocolates



RECIPE QUANTITY	10	Tubo moulds of 7 pieces	RECIPE NUMBER	CS15104
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Sablé Breton - ready to cut

1000 g butter unsalted	35.27oz
560 g raw cane sugar fine	19.75oz
400 g fresh egg yolks	14.11oz
1360 g pastry flour type 400	47.97oz
48 g baking powder	1.69oz
8 g fleur de sel	0.28oz

Beat the butter and brown sugar until creamy, slowly add the egg yolk. Sieve flour and mix with baking powder and fleur de sel, fold into the butter mixture and knead briefly to a delicate dough, chill.

Caramel Fleur de Sel weich mit Butter

375 g Caramel brûlé fleur de sel	13.23oz
75 g butter	2.65oz
3 g fleur de sel	0.11oz

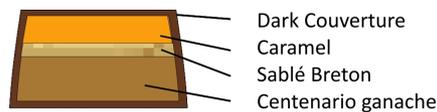
Boil the Caramel brûlé, stirring continuously. Add butter and cook to 115°C / 239°F, still stirring the mixture continuously. Add Fleur de sel, allow to chill.

Ganache dunkel Concha 70% mit Sorbinsäure

270 g heavy cream 35%	9.52oz
35 g glucose syrup, Liquiss	1.23oz
55 g liquid sorbitol	1.94oz
315 g Centenario Concha 70%-48h, Dark chocolate couverture, Rondo	11.11oz
70 g butter	2.47oz
0.5 g sorbic acid	0.02oz

Bring the heavy cream, glucose and sorbitol to a boil. Pour the liquid little by little over the Centenario Concha 70%-48h couverture using a plastic spatula, stirring from the centre out, to obtain an elastic, shiny and homogenous mass. Fold in butter at 35°C / 95°F and homogenize with an immersion blender.

Structure



Tubo Caramel with Centenario Ganache

525 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	18.52oz
350 g Sablé Breton - ready to cut	12.35oz
450 g Caramel Fleur de Sel weich mit Butter	15.87oz

745 g Ganache dunkel Concha 70% mit Sorbinsäure 26.28oz

Felchlin Marketing Material

10 piece Tubo mould of 25 g, speciality mould, sold out / available as rental moulds

Casting of mould

Mould the tubo moulds with tempered couverture and let it crystallize and refrigerate for approx. 10 minutes.

Sablé Breton

Roll out the dough to a thickness of 3.5 mm / 0.138 inches, bake. Baking temperature: 160°C / 320°F convection oven
Baking time: approx. 15 minutes
After baking, while hot, cut immediately into pieces of 80 x 7.5 mm / 3.15 x 0.295 inches, allow to cool. Or: cut cold dough into desired pieces by using a guitar cutter, separate the rectangles and then bake.

Finishing

Pipe 5 g / 0.18 oz of the caramel using a pastry bag. Immediately place a Sablé rectangle on top, press down well.
Pipe 10 g / 0.35 oz of the ganache per Tubo using a disposable pastry bag and let it crystallise for 24 hours at 12 - 16°C / 53.6 - 60.8°F. Cover with tempered couverture, refrigerate and remove from mould.

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FELCHLIN PRODUCTS

CR12	Centenario Concha 70%-48h, Dark chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
VO28	Tubo mould of 25 g, speciality mould, sold out / available as rental moulds

Please note: Some products are not available in all markets

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Recipe number : CS15104

Description : Chocolate speciality with caramel, dark ganache and crispy filling

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	495
Selling days	28 days	Kilojoule (kJ)	2070
Selling price		Lipids	35.66 g
Selling unit	1 piece	saturated fatty acids	21.32 g
		Carbohydrates	37.31 g
		of which sugars	27.11 g
		Proteins	4.1 g
		Salt	0.33 g

Declaration :

Cacao kernel, sugar, **butter**, **cream**, raw cane sugar, **wheat flour**, **cream**, cacao butter, humectant (sorbitol), **egg yolk**, **wheat glucose syrup (wheat glucose)**, glucose syrup (wheat glucose), raising agents ((sodium diphosphate, sodium hydrogen carbonate), maize starch), fleur de sel (sea salt), water, preserving agent (sorbic acid), vanilla

State 17.06.2024

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

Allergen information is compliant with current Swiss legislation