

Cacao Fruit Praline

Pralines & Chocolates



RECIPE QUANTITY 3 moulds of 21 pieces

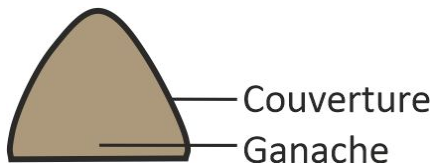
RECIPE NUMBER PR10559

Cacao Fruit Couverture 100% ganache

240 g Koa Cocoa Fruit Juice,	8.47oz
Cocoa (Theobroma cacao L.) pulp juice	
210 g Cacao Fruit Couverture,	7.41oz
Dark chocolate couverture with cacao juice concentrate, Rondo	

Bring the cacao fruit juice to the boil. Cool down to 30°C / 86°F. Add the liquid to the tempered couverture, 32°C / 89.6°F, and mix using a hand blender to obtain a homogeneous ganache. Use immediately.

Structure



Cacao Fruit Praline

200 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	7.05oz
450 g Cacao Fruit Couverture 100% ganache	15.87oz

Felchlin Marketing Material

Mythen mould for pralines
10 g

Casting of mould

Mould with the Couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Finishing

Fill the ganache into the pre-lined moulds, leave to crystallise at ideally 15 - 18°C / 59 - 64°F for a minimum of 12 hours. Cover with tempered Couverture and refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould.

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

FELCHLIN PRODUCTS

CV15	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
VM04	Mythen mould for pralines 10 g

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VM04 Mould for 21 pralines "Mythen" of, 10g each

Format 275 x 135 mm

Selling unit: 1 pc

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Recipe number : PR10559

Description : Creamy and fruity Cacao Fruit praline coated with dark Cacao Fruit couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	378
Selling days	21 days	Kilojoule (kJ)	1581
Selling price		Lipids	27.56 g
Selling unit	100 g	saturated fatty acids	16.78 g
		Carbohydrates	20.24 g
		of which sugars	14.68 g
		Proteins	6.12 g
		Salt	0 g

Declaration :

Cacao kernel, cacao fruit juice 37%, cacao fruit juice concentrate 16%

State 08.05.2023

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

Allergen information is compliant with current Swiss legislation