

Praline with sparkling wine ganache

Cut Pralines



RECIPE QUANTITY 169 pieces

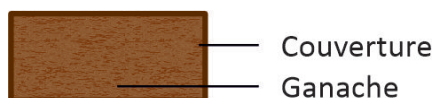
RECIPE NUMBER PR60043

Ganache dark Madagascar 64% with champagne sparkling wine

520 g Champagne, sparkling wine	18.34oz
55 g butter	1.94oz
55 g invert sugar	1.94oz
440 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	15.52oz
55 g Cacaobutter Bio, Cacao butter, Grated	1.94oz

Heat the sparkling wine, butter and invert sugar to 32°C / 89.6°F. Mix the tempered couverture and cacao butter, add the liquid and homogenise.

Structure



Praline with sparkling wine ganache

1140 g Ganache dark Madagascar 64% with champagne sparkling wine	40.21oz
550 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	19.4oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm

1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Pour the ganache into a 300 x 300 mm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inches with the harp. Enrobe with tempered Couverture and decorate. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS88	Madagascar 64%-72h, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



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 : PR60043

Description : Ganache with sparkling wine and dark Grand Cru Madagascar 64%

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	459
Selling days	14 days	Kilojoule (kJ)	1919
Selling price		Lipids	31.64 g
Selling unit	100 g	saturated fatty acids	19.26 g
		Carbohydrates	24.05 g
		of which sugars	24.27 g
		Proteins	3.2 g
		Salt	0 g

Declaration :

Champagne, cacao kernel, sugar, cocoa butter, **butter**, invert sugar, vanilla

State 10.06.2025

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

Allergen information is compliant with current Swiss legislation