

Truffles Marc de Champagne

Pralines & Chocolates



RECIPE QUANTITY 126 pieces

RECIPE NUMBER TR30052

Caramel & Marc de Champagne

240 g granulated sugar	8.47oz
25 g glucose	0.88oz
50 g heavy cream 35%	1.76oz
150 g butter	5.29oz
70 g Marc de Champagne 40% vol.	2.47oz

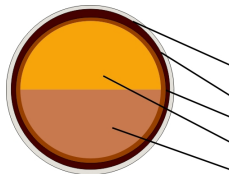
Melt the sugar and glucose, deglaze with the heated heavy cream and butter, stir well. Add the Marc de Champagne, briefly boil, let set in the refrigerator.

Ganache & Marc de Champagne

180 g heavy cream 35%	6.35oz
50 g invert sugar	1.76oz
50 g butter	1.76oz
150 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	5.29oz
110 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.88oz
50 g Marc de Champagne 40% vol.	1.76oz

Bring the heavy cream, invert sugar and butter to a boil, stabilize with the Maracaibo Creole 49% and Maracaibo Clasificado 65% couvertures. Add the Marc de Champagne 40% and homogenize.

Structure



Icing sugar coating
Milk Couverture
Chocolate shell milk
Caramel
Ganache

Truffles Marc de Champagne

340.2 g truffle balls Criolait 38% <i>(126 pc)</i>	12oz
535 g Caramel & Marc de Champagne	18.87oz
590 g Ganache & Marc de Champagne	20.81oz
400 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	14.11oz
40 g icing sugar	1.41oz

Finishing

Provide the chocolate truffle shells Maracaibo Criolait 38%. Fill half of the truffle shell with the Caramel. Fill the second half of the truffle shells with the Ganache, let set overnight. Seal and cover with Maracaibo Criolait 38% couverture. Finally, roll in powdered sugar.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo

Truffles Marc de Champagne

Pralines & Chocolates



Recipe number : TR30052

Description : Truffles with fine Marc de Champagne ganache and Marc de Champagne caramel

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	512
Selling days	28 days	Kilojoule (kJ)	2143
Selling price		Lipids	33.76 g
Selling unit	100 g	saturated fatty acids	20.43 g
		Carbohydrates	40.41 g
		of which sugars	41.28 g
		Proteins	4.19 g
		Salt	0.15 g

Declaration :

Sugar, cocoa butter, **cream, butter**, cacao kernel, Marc (pomace brandy) 6%, **skimmed milk powder, whole milk powder**, invert sugar, **cream powder, glucose syrup (wheat glucose), emulsifier (soy lecithin)**, vanilla

State 31.05.2022