

Pistachio Ganache

Pralines & Chocolates



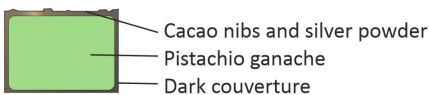
RECIPE QUANTITY	130 pralines	RECIPE NUMBER	PR30043
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Pistachio ganache

400 g heavy cream 35%	14.11oz
30 g butter	1.06oz
35 g dextrose powder	1.23oz
35 g glucose powder DE40	1.23oz
35 g sorbitol powder	1.23oz
250 g Sao Palme 36%, Milk chocolate couverture, Rondo	8.82oz
380 g Sao Palme 60%, Dark chocolate couverture, Rondo	13.4oz
50 g Cacaobutter Bio, Cacao butter, Grated	1.76oz
100 g Pistacia Vera, Pistachio paste	3.53oz

Bring the cream, butter, dextrose, glucose and sorbitol powder to a boil. Melt the Sao Palme couvertures to 35°C/ 95°F. Carefully add the hot liquid mixture to the couverture, then add the grated cacao butter and the pistachio paste. Lastly, emulsify with the hand blender.

Structure



Pistachio Ganache

1315 g Pistachio ganache	46.39oz
150 g Cacao Nibs Qroqant, croquants caramelised granulated	5.29oz
600 g Sao Palme 60%, Dark chocolate couverture, Rondo	21.16oz
5 g candurin silver	0.18oz

Felchlin Marketing Material

Quadro plate, 305 x 305 mm
Quadro frame green, 5 mm
Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Pour the ganache into a 10 mm / 0.39 inches high quadro frame and spread level. Leave to crystallise overnight and thinly cover with tempered couverture before cutting with the guitar (30 x 22.5 mm / 1.18 x 0.89 inches). Spray with couverture and sprinkle with cacao nibs before enrobing with tempered couverture. Brush lightly with silver powder to decorate.

FELCHLIN PRODUCTS

CA19	Cacao Nibs Qroqant, croquants caramelised granulated
CR18	Sao Palme 36%, Milk chocolate couverture, Rondo
CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DF18	Pistacia Vera, Pistachio paste
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 : PR30043

Description : Refreshing pistachio ganache made with our aromatic Pistacia Vera and enrobed with a dark crunchy coating made with our Sao Palme 60% couverture and our Ghana Nibs Qroqant

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	516
Selling days	14 days	Kilojoule (kJ)	2160
Selling price		Lipids	38.06 g
Selling unit	100 g	saturated fatty acids	21.95 g
		Carbohydrates	36.02 g
		of which sugars	31.29 g
		Proteins	5.16 g
		Salt	0.04 g

Declaration :

Cacao kernel, sugar, **cream**, cacao butter, **pistachio 4%**, dextrose, glucose powder, humectant (sorbitol), **butter**, **partial skimmed milk powder**, **whole milk powder**, **glucose wheat**, **emulsifier (soy lecithin)**, colour support (potassium aluminium silicate), dye (titanium dioxide), flavour, water, vanilla

State 06.12.2022

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

Allergen information is compliant with current Swiss legislation