

Chocolate Caramels

Pralines & Chocolates



RECIPE QUANTITY 2595 g / 1 Quadro frame of approx. 400 pieces

RECIPE NUMBER PR10210

Chocolate Caramel

720 g heavy cream 35%	25.4oz
8 g Bourbon vanilla bean (1 pc = 4g)	0.28oz
9 g sea salt	0.32oz
810 g granulated sugar	28.57oz
405 g glucose	14.29oz
360 g water	12.7oz
285 g Maracaibo 88%, Dark chocolate couverture, Rondo	10.05oz

FELCHLIN PRODUCTS

CO88	Maracaibo 88%, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm

Please note: Some products are not available
in all markets

Heat the heavy cream, vanilla and sea salt. Cover with cling film and leave to infuse. Cook the sugar, glucose and water to 145°C / 293°F. Carefully add the strained, heated cream to the cooked sugar and stir in the Maracaibo 88% couverture. Cook further, stirring continuously until 115°C / 239°F.

Chocolate Caramels

2595 g Chocolate Caramel 91.54oz

Felchlin Marketing Material

**Quadro plate, 305 x 305
mm**

Silicon frame white, 5 mm

Finishing

Pour the caramel into a white Silicon frame of 10 mm / 0.4 inches height. Leave to cool for a minimum of 4 hours. Mark using the praline guitar and cut by hand into cubes of 15 x 15 mm / 0,6 x 0,6 inches. Either wrap in cellophane or enrobe in chocolate if required.

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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 : PR10210

Description : Small squares packet like candy's made with our couverture Maracaibo 88%

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	338
Selling days	28 days	Kilojoule (kJ)	1415
Selling price		Lipids	15.41 g
Selling unit	1 g / 1 Quadro frame of approx. 400 pieces	saturated fatty acids	9.27 g
		Carbohydrates	46.95 g
		of which sugars	41.77 g
		Proteins	1.73 g
		Salt	0.36 g

Declaration :

Sugar, **cream, glucose syrup (wheat glucose)**, water, cacao kernel, cacaobutter, sea salt, vanilla

State 07.09.2022

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

Allergen information is compliant with current Swiss legislation