

Amo - Costa Rica Exotic

Pralines & Chocolates



RECIPE QUANTITY	10	Amo praline moulds of 21 piece	RECIPE NUMBER	PR10108
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Banana-Passion Fruit Jelly with Lemon Juice

105 g banana purée	3.7oz
70 g passion fruit purée 10% sugar	2.47oz
145 g granulated sugar	5.11oz
65 g glucose syrup 44/45	2.29oz
9 g yellow pectin	0.32oz
65 g granulated sugar	2.29oz
6 g lemon juice fresh	0.21oz

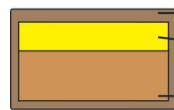
Warm the banana purée, the passion fruit purée, the first quantity of sugar and the glucose. While mixing using a whisk. Mix the second amount of sugar with the pectin and add. Cook to 105°C / 221°F while mixing with a spatula. Add the lemon juice and cool.

Costa Rica Ganache

360 g heavy cream 35%	12.7oz
1 g tonka beans	0.04oz
40 g liquid sorbitol	1.41oz
20 g glucose syrup 44/45	0.71oz
40 g butter	1.41oz
500 g Costa Rica 40%-36h, Milk chocolate couverture, Rondo	17.64oz

Grate the tonka beans into the cream and bring sorbitol, glucose and butter to the boil. First pour a third of the liquid over the couverture, gradually add the rest of the liquid until you have an elastic, shiny and homogeneous mass. Use a hand blender to homogenise the ganache.

Structure



Coating
Jelly
Ganache

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750 g Costa Rica 40%-36h, Milk chocolate couverture, Rondo	26.46oz
Cacao powder 20-22%	
465 g Banana-Passion Fruit Jelly with Lemon Juice	16.4oz
960 g Costa Rica Ganache	33.86oz

Felchlin Marketing Material

Mould for 21 praline "Amo" of 10 g each
Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert,

Coating

Spray some water in the Amo praline mould, sprinkle some Cacao powder 22-24%. Let set. Cast the mould twice with tempered couverture.

Finishing

When the jelly is at 30 - 32°C / 86 - 89.6°F, pipe 2 g / 0.07 oz per mould. Pipe 4 g / 0.14 oz of the Ganache per praline. Leave to crystallize at ideally 15 - 18°C / 59 - 64.4°F for 24 hours before closing the moulds with tempered couverture. Place the moulds in the fridge at 5°C / 41°F for approximately 15 minutes before carefully removing the finished chocolates from the moulds.

FELCHLIN PRODUCTS

CO28	Costa Rica 40%-36h, Milk chocolate couverture, Rondo
HA01	Cacao powder 20-22%
VO97	Mould for 21 praline "Amo" of 10 g each
WG27	Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert,

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO97 Giessform Amo Praliné Herz 10 g

75 x 135 x 24 mm



WG27 Verpackung Amo für 1 Herzpraliné

74 x 74 x 24 mm

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Recipe number : PR10108

Description : Banana & passion fruit jelly meets Grand Cru couverture Costa Rica 40%

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	471
Selling days	28 days	Kilojoule (kJ)	1971
Selling price		Lipids	30.36 g
Selling unit	100 g	saturated fatty acids	18.23 g
		Carbohydrates	43.49 g
		of which sugars	40.35 g
		Proteins	4.86 g
		Salt	0.19 g

Declaration :

Raw cane sugar, cocoa butter, **cream**, sugar, **whole milk powder**, cacao kernel, banana 5%, **skimmed milk powder**, glucose syrup (wheat glucose), passion fruit purée 3%, humectant (sorbitol), **butter**, gelling agent (pectin), lemon juice, tonka beans, cacao powder, acidity regulator (potassium carbonate), vanilla

State 22.08.2023

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

Allergen information is compliant with current Swiss legislation