

# Christmas truffles mandarin-honey

## Pralines & Chocolates



RECIPE QUANTITY 315 pieces

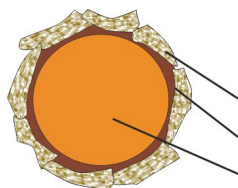
RECIPE NUMBER TR10007

### Caramel with hazelnut praline paste and mandarin

320 g granulated sugar	11.29oz
40 g glucose syrup, Liquiss	1.41oz
120 g heavy cream 35%	4.23oz
2 g fleur de sel	0.07oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
340 g mandarin purée without added sugar, Boiron	11.99oz
320 g honey	11.29oz
260 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	9.17oz
80 g butter	2.82oz

Lightly caramelize the sugar and glucose before deglazing with the hot cream that has previously been infused with the vanilla and the sea salt. Reboil and then add the mandarin puree and honey. Cook further for approx. 1 minute, then lastly add the praline paste and the butter. Homogenise all with a hand blender.

### Structure



Croquantine  
truffle balls  
Fruity Caramel

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<b>472.5 g truffle shells Mini Criolait 38% (315 Stück)</b>	<b>16.67oz</b>
<b>1480 g Caramel with hazelnut praline paste and mandarin</b>	<b>52.21oz</b>
<b>800 g Grenada 38%, Milk chocolate couverture, Rondo</b>	<b>28.22oz</b>
<b>400 g Croquantine, Pastry product, Croquantine</b>	<b>14.11oz</b>

### Finishing

Prepare mini truffle shells.  
When the temperature of the caramel is between 31 - 33°C / 87.8 - 91.4°F pipe 4 g / 0.14 oz immediately into the truffle shells and leave to crystallise for at least 12 hours.  
Close the shells with tempered couverture. Dip or roll thinly in couverture before rolling into gold coloured croquantine.

### FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

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**Recipe number :** TR10007

**Description :** Truffles with fruity mandarin-hazelnut caramel and crispy croquantine coating

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	458
Selling days	14 days	Kilojoule (kJ)	1917
Selling price		Lipids	24.64 g
Selling unit	100 g	saturated fatty acids	13.31 g
		Carbohydrates	53.55 g
		of which sugars	46.44 g
		Proteins	4.77 g
		Salt	0.24 g

## **Declaration :**

Sugar, cacaobutter, mandarin , honey 10%, **wheat flour**, **hazelnuts**, cacao kernel, **skimmed milk powder**, **whole milk powder**, **cream**, **butter**, **cream powder**, glucose syrup (wheat glucose), coconut fat, rape seed oil, water, vanilla, butter fat, fleur de sel (sea salt), flavour, edible salt, **emulsifier (soy lecithin)**, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, colour (paprika extract)

State 14.05.2024

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

Allergen information is compliant with current Swiss legislation