

Caramel Cacao Fruit Praline

Pralines & Chocolates



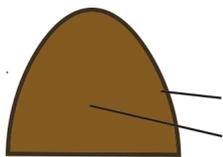
RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10893
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Caramel, Cacao Fruit Couverture 100%

175 g granulated sugar	6.17oz
240 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	8.47oz
55 g inulin in cold (replaceable by sugar)	1.94oz
145 g glucose syrup 44/45	5.11oz
200 g butter	7.05oz
185 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	6.53oz

Caramelize sugar, bring cocoa fruit juice with inulin, glucose and butter to the boil. Deglaze little by little, boil to 104°C / 219°F, cool caramel to 60°C / 140°F and stir into the couverture little by little. Mix caramel to a homogeneous chocolate with the help of a hand blender.

Structure



Couverture
Ganache

Caramel Cacao Fruit Praline

1000 g Caramel, Cacao Fruit Couverture 100%	35.27oz
630 g Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo	22.22oz

Felchlin Marketing Material

piece Mould Duetto

Casting the mould

Mould with tempered couverture and leave to crystallise at room temperature.

Finishing

Fill 7.5 g / 0.26 oz caramel per Duetto Domeform, crystallise at 16°C / 61°F for 1 day, close with tempered Couverture.

FELCHLIN PRODUCTS

CV15	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
VO72	Mould Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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Recipe number : PR10893

Description : Praline with caramel and Cacao Fruit Couverture.

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	445
Selling days	28 days	Kilojoule (kJ)	1861
Selling price		Lipids	31.11 g
Selling unit	100 g	saturated fatty acids	18.84 g
		Carbohydrates	31.22 g
		of which sugars	24.57 g
		Proteins	4.61 g
		Salt	0.01 g

Declaration :

Cacao kernel, cacao fruit juice 15%, **butter**, cacao fruit juice concentrate, sugar, glucose syrup (wheat glucose), inulin

State 02.04.2024

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

Allergen information is compliant with current Swiss legislation