

Suhum Jade Oolong

Pralines & Chocolates



RECIPE QUANTITY	7	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10675
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Sudachi Jelly

200 g Sudachi-Püree Ravifruit	7.05oz
30 g granulated sugar	1.06oz
3.5 g yellow pectin	0.12oz
160 g granulated sugar	5.64oz
30 g glucose syrup DE 41-46	1.06oz

Mix the first amount of sugar with the pectin. Heat the fruit puree to 80°C / 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C / 219.2°F. Pour into a bowl, cover with cling film and leave to set at room temperature. When cool blend till smooth with a hand blender and fill into a disposable piping bag.

Ganache white Dominicana Blanc 36% with jade and matcha tea

140 g heavy cream 35%	4.94oz
120 g milk 3.5%	4.23oz
60 g butter	2.12oz
12 g Jade Oolong tea	0.42oz
3 g matcha tea	0.11oz
40 g invert sugar	1.41oz
20 g glucose syrup DE 41-46	0.71oz
500 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	17.64oz

Heat the milk and cream to 80°C / 176°F and add the Jade Oolong tea. Infuse for 10 minutes strain, strain and reweigh to 360 g / 12.698 oz. Add the green tea powder, the sugars and butter and reheat to ca. 80°C / 176°F. Pour in increments over the couverture to obtain a smooth homogenous ganache. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

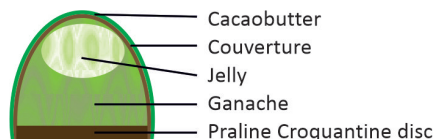
Suhum Jade Oolong

425 g Sudachi Jelly	14.99oz
900 g Ganache white Dominicana Blanc 36% with jade and matcha tea	31.75oz
600 g Elvesia Rep. Dom. 74%-72h Organic Knospe, Dark chocolate couverture, Rondo	21.16oz
150 g Praline Croquantine, Filling almond with biscuit splinters	5.29oz

Felchlin Marketing Material

7 piece Mould Duetto	
25 piece Packaging Duetto for 6 pralines	
1 piece Duetto stamp bottom, half-sphere	
15 g Colored cocoa butter dark green, Cacao butter with colour	0.53oz
15 g Colored cocoa butter light green, Cacao butter with colour	0.53oz
30 g Colored cocoa butter silver, Cacao butter with colour	1.06oz
10 g Colored cocoa butter black, Cacao butter with colour	0.35oz

Structure



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in all markets

Casting of mould

Spray tempered black cacao butter lightly into the Felchlin dome Duetto mould. Then spray pale green cacao one side and Jade green cacao butter the other. Spray silver cacao butter all over and leave at room temperature until set. Mould with Couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Finishing

Pipe 2 g / 0.07 oz of the gelee into the pre-lined moulds. Leave for approximately 2 hours at room temperature until a thin skin forms on the surface. Pipe approx. 3 g / 0.11 oz of the jade oolong tea ganache over the sudachi gelee .

Roll out Praline Croquantine between 2 silicone mats to 3 mm / 0.12 inches and chill in the refrigerator. When cool and firm, remove the mats and cut out circles of approximately 22 mm / 0.87 inches. Lay on the cut out praline croquantine disc and leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours before covering with tempered couverture.

Refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CF90	Colored cocoa butter silver, Cacao butter with colour
CF92	Colored cocoa butter black, Cacao butter with colour
CF95	Colored cocoa butter dark green, Cacao butter with colour
CF96	Colored cocoa butter light green, Cacao butter with colour
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CR74	Elvesia Rep. Dom. 74%-72h Organic Knospe, Dark chocolate couverture, Rondo
DK27	Praline Croquantine, Filling almond with biscuit splinters
VO72	Mould Duetto
WB04	Packaging Duetto for 6 pralines
WH92	Duetto stamp bottom, half-sphere

Please note: Some products are not available

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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



WB04 Packaging Duetto

Cardboard box with transparent cover.
Format 90.5 x 60.5 x 14 mm / 3.56 x 2.38 x 0.55 inches



Duetto stamp

WH92 Duetto stamp bottom, half-sphere
WH93 Duetto stamp top, conical

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Recipe number : PR10675

Description : Praline with Green Tea Ganache and Sudachi Jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	470
Selling days	14 days	Kilojoule (kJ)	1967
Selling price		Lipids	32.72 g
Selling unit	100 g	saturated fatty acids	19.42 g
		Carbohydrates	36.2 g
		of which sugars	33.99 g
		Proteins	4.41 g
		Salt	0.07 g

Declaration :

Sugar, cacao kernel, cacaobutter, sudachi, raw cane sugar, **cream, whole milk, whole milk powder, butter**, glucose syrup (wheat glucose), **almonds**, invert sugar, **wheat flour**, coconut fat, Oolong tea 0.6%, gelling agent (pectin), colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), matcha tea green, colours (tartrazine, sunset yellow, indigotine, brilliant blue), rapeseed oil, illipe butter, shea butter, water, **skimmed milk powder**, butterfat, flavour, edible salt, emulsifier (sunflower lecithin), vanilla extract, emulsifier (rapeseed oil lecithin), **barley malt extract**, paprika

State 18.11.2024

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

Allergen information is compliant with current Swiss legislation