

# Carrot Hazelnut Praline

## Cut Pralines



|                        |   |                             |                      |         |
|------------------------|---|-----------------------------|----------------------|---------|
| <b>RECIPE QUANTITY</b> | 2 | Frames Quadro of 169 pieces | <b>RECIPE NUMBER</b> | PR60003 |
|------------------------|---|-----------------------------|----------------------|---------|

### Carrot jelly with carrot brandy

|  |         |
|--|---------|
| 300 g carrot juice                       | 10.58oz |
| 150 g Rüebligeist 40%vol. carrot schnaps | 5.29oz  |
| 400 g granulated sugar                   | 14.11oz |
| 40 g yellow pectin                       | 1.41oz  |
| 125 g granulated sugar                   | 4.41oz  |
| 50 g glucose syrup DE 41-46              | 1.76oz  |
| 10 g tartaric acid 1-1                   | 0.35oz  |

Bring carrot juice, carrot brandy and the first amount of sugar to the boil. Mix pectin and second amount of sugar and add to the jelly with glucose, bring to the boil. Mix in tartaric acid.

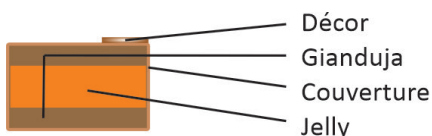
Brix 68%.

### Grenada hazelnut gianduja 38%

|  |         |
|--|---------|
| 700 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut | 24.69oz |
| 350 g Grenada 38%, Milk chocolate couverture, Rondo        | 12.35oz |

Mix well the hazelnut paste and the tempered couverture.

### Structure



### Carrot Hazelnut Praline

|   |                |
|---|----------------|
| <b>1075 g Carrot jelly with carrot brandy</b>               | <b>37.92oz</b> |
| <b>1050 g Grenada hazelnut gianduja 38%</b>                 | <b>37.04oz</b> |
| <b>1200 g Grenada 38%, Milk chocolate couverture, Rondo</b> | <b>42.33oz</b> |

### Felchlin Marketing Material

- 2 piece Quadro frame green, 5 mm**
- 2 piece Quadro plate, 305 x 305 mm**
- 2 piece Silicon frame white, 5 mm**
- 2 piece Backflon foil, single (re-usable), 365 x 365 mm**

### Jelly

Immediately pour onto a Backflon foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 5 mm / 0.197 inches in height and spread level. Leave to cool at room temperature for at least an hour.

### Finishing

Pour the gianduja into a separate Quadro frame 2.5 mm / 0.098 inch high, leave to set and place the cooled jelly on top. Place the 2.5 mm / 0.098 inch high Quadro frame on top and spread more gianduja on top, spread level. Leave to crystallise for 24 hours at 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inch, and enrobe with couverture, decorate.

### FELCHLIN PRODUCTS

|      |  |
|------|--|
| CR29 | Grenada 38%, Milk chocolate couverture, Rondo        |
| DC44 | Rustica Noble Piemontese 60%, Praline Paste Hazelnut |
| VO07 | Quadro plate, 305 x 305 mm                           |
| VO08 | Quadro frame green, 5 mm                             |
| VO30 | Silicon frame white, 5 mm                            |
| WR58 | Backflon foil, single (re-usable), 365 x 365 mm      |

Please note: Some products are not available in all markets

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### Felchlin Marketing Material



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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 :** PR60003

**Description :** Carrot jelly covered on both sides with the finest hazelnut gianduja enrobe with milk couverture

| <b>Sales data :</b> |         | <b>Nutritional values per 100 g :</b> |         |
|---------------------|---------|---------------------------------------|---------|
| Shelf life          | 42 days | Kilocalorie (kcal)                    | 481     |
| Selling days        | 28 days | Kilojoule (kJ)                        | 2014    |
| Selling price       |         | Lipids                                | 26.98 g |
| Selling unit        | 100 g   | saturated fatty acids                 | 12.24 g |
|                     |         | Carbohydrates                         | 50.08 g |
|                     |         | of which sugars                       | 47.57 g |
|                     |         | Proteins                              | 5.22 g  |
|                     |         | Salt                                  | 0.14 g  |

### **Declaration :**

Sugar, cocoa butter, **hazelnuts 13%**, carrot juice 9%, cacao kernel, **skimmed milk powder, whole milk powder**, carrots brandy 5%, glucose syrup (wheat glucose), **cream powder**, gelling agent (pectin), acidifying agent, **emulsifier (soy lecithin)**, vanilla

State 17.06.2025

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

Allergen information is compliant with current Swiss legislation