

# Red & Black Tubos

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	10	Tubo moulds	<b>RECIPE NUMBER</b>	CS15328
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### Rosa-Grapefruit Jelly

30 g granulated sugar	1.06oz
200 g grapefruit pink purée without added sugar, Boiron	7.05oz
3.5 g yellow pectin	0.12oz
160 g granulated sugar	5.64oz
30 g glucose syrup, Liquiss	1.06oz

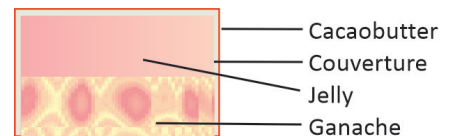
Mix the first amount of sugar with the pectin. Heat the fruit puree to 80°C / 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C / 219.2°F. Pour into a bowl, cover with cling film and leave to set at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

### Ganache white Dominicana Blanc 36% with grapefruit

225 g grapefruit pink purée without added sugar, Boiron	7.94oz
50 g butter	1.76oz
75 g invert sugar	2.65oz
75 g glucose syrup, Liquiss	2.65oz
335 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	11.82oz
35 g Cacaobutter Bio, Cacao butter, Grated	1.23oz

Bring the pink grapefruit puree, invert sugar, glucose and butter to the boil. Gradually add in portions to the Couverture and cacao butter. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

### Structure



### Red & Black Tubos

<b>420 g Rosa-Grapefruit Jelly</b>	<b>14.82oz</b>
<b>800 g Ganache white Dominicana Blanc 36% with grapefruit</b>	<b>28.22oz</b>
<b>525 g Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo</b>	<b>18.52oz</b>

### Felchlin Marketing Material

<b>20 g Colored cocoa butter red, Cacao butter with colour</b>	<b>0.71oz</b>
<b>10 piece Tubo mould of 25 g, speciality mould, sold out / available as rental moulds</b>	

### Casting of mould

Spray red coloured cacao butter into Felchlin Tubo chocolate moulds. Leave at room temperature until set. Mould with tempered Couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

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### Finishing

Pipe 5 - 6 g / 0.18 - 0.21 oz of the jelly into the lined Tubo moulds and leave for 2 - 3 hours at room temperature until a thin skin has formed on the surface before filling with approx. 10 - 12 g / 0.35 - 0.42 oz of the ganache per individual Tubo.

Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours.

Cover with tempered Couverture and 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

CF97	Colored cocoa butter red, Cacao butter with colour
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CV17	Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo
VO28	Tubo mould of 25 g, speciality mould, sold out / available as rental moulds

Please note: Some products are not available in all markets

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Felchlin Marketing Material



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Tubo mould of 25 g, speciality mould

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**Recipe number :** CS15328

**Description :** Dark Chocolate Tubo filled with Pink-Grapefruit-Ganache and pink grapefruit Gelee

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	9904
Selling days	28 days	Kilojoule (kJ)	41440
Selling price		Lipids	25.82 g
Selling unit	1 piece	saturated fatty acids	15.82 g
		Carbohydrates	38.16 g
		of which sugars	37.74 g
		Proteins	3.34 g
		Salt	0.04 g

**Declaration :**

Grapefruit 24%, cacao kernel, sugar, cocoa butter, raw cane sugar, glucose syrup (wheat glucose), invert sugar, **whole milk powder**, **butter**, gelling agent (pectin), colour (allura red AC), emulsifier (sunflower lecithin), vanilla extract

State 10.07.2024

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

Allergen information is compliant with current Swiss legislation