

# Dark port wine praline

## Pralines & Chocolates



RECIPE QUANTITY 1 Quadro frame of 169 pieces

RECIPE NUMBER PR60052

### Ganache dark Suhum 60% with port wine

1000 g Suhum 60% Organic, Dark chocolate couverture, Rondo	35.27oz
100 g butter	3.53oz
950 g Port	33.51oz

Melt the couverture and butter at 45°C / 113°F, mix with the port wine and homogenise.

### Structure



Couverture  
Ganache

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1025 g Ganache dark Suhum 60% with port wine	36.16oz
550 g Suhum 60% Organic, Dark chocolate couverture, Rondo	19.4oz

### Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

### Finishing

Pour the ganache into a 300 x 300 mm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inches with the harp. Enrobe with tempered Couverture and decorate. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

### FELCHLIN PRODUCTS

CO03	Suhum 60% Organic, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 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 :** PR60052

**Description :** Praline with a port wine ganache

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	450
Selling days	28 days	Kilojoule (kJ)	1883
Selling price		Lipids	30.07 g
Selling unit	100 g	saturated fatty acids	18.56 g
		Carbohydrates	30.16 g
		of which sugars	27.63 g
		Proteins	3.28 g
		Salt	0 g

**Declaration :**

Port wine 30%, cacao kernel, raw cane sugar, cacaobutter, **butter**, vanilla

State 10.06.2025

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

Allergen information is compliant with current Swiss legislation