

# Amo - Centenario Caramel Coffee Praline

## Pralines & Chocolates



RECIPE QUANTITY 10 Amo moulds of 21 pieces

RECIPE NUMBER PR10398

### Vanilla Caramel Semi liquid with Fleur de sel

400 g Caramel brûlé fleur de sel	14.11oz
1 g agar-agar powder	0.04oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
16 g Cacaobutter Bio, Cacao butter, Grated	0.56oz

Warm up the Caramel brûlé. Add the agar-agar while mixing using a whisk. Cook to 107°C / 224.6°F. Add the vanilla bean and the liquid Cacaobutter.

### Ganache dark concha 70% with roasted coffee

625 g heavy cream 35%	22.05oz
25 g roasted coffee beans	0.88oz
2.5 g fleur de sel	0.09oz
67 g invert sugar	2.36oz
475 g Centenario Concha 70%- 48h, Dark chocolate couverture, Rondo	16.76oz

Bring the heavy cream with the coffee beans, the fleur de sel and the invert sugar to a boil. Cover and infuse for 1 hour. Strain. Cool down to room temperature (25°C / 77°F). Warm the couverture to 45°C / 113°F and add little by little from infused heavy cream. Make a ganache by stirring smoothly using a spatula. Homogenise the ganache with a hand blender.

### Amo - Centenario Caramel Coffee Praline

750 g Centenario Concha 70%- 48h, Dark chocolate couverture, Rondo	26.46oz
10 g Cacao powder 20-22%	0.35oz
420 g Vanilla Caramel Semi liquid with Fleur de sel	14.82oz
1190 g Ganache dark concha 70% with roasted coffee	41.98oz

### Felchlin Marketing Material

10 piece Mould for 21 praline  
"Amo" of 10 g each

### Coating

Spray some water in the Amo praline mould, dust with some Cacao powder 22-24%. Cast the mould once with tempered couverture.

### Finishing

Cool the Caramel to 30 - 35°C / 86 - 95°F. Pipe 2 g / 0.07 oz into the mould. Let set. Pipe 4 g / 0.14 oz of the Ganache into the mould, let set overnight. Enrobe with couverture, cool for 20 minutes in the refrigerator. Remove from mould.

### FELCHLIN PRODUCTS

CR12	Centenario Concha 70%-48h, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
HA01	Cacao powder 20-22%
TM01	Caramel brûlé fleur de sel
VO97	Mould for 21 praline "Amo" of 10 g each

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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VO97 Mould for 21 praline " Amo" of 10 g each

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## Pralines & Chocolates



**Recipe number :** PR10398

**Description :** Praline with dark Centenario Concha couverture, caramel and coffee ganache filling

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	474
Selling days	28 days	Kilojoule (kJ)	1984
Selling price		Lipids	35.43 g
Selling unit	100 g	saturated fatty acids	21.51 g
		Carbohydrates	28.86 g
		of which sugars	27.36 g
		Proteins	4.52 g
		Salt	0.14 g

**Declaration :**

Cacao kernel, **cream**, raw cane sugar, sugar, cocoa butter, **cream**, invert sugar, **wheat glucose syrup (wheat glucose)**, **butter**, coffee 1%, cacao powder, vanilla, fleur de sel (sea salt), water, seaweed, acidity regulator (potassium carbonate)

State 17.09.2024

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

Allergen information is compliant with current Swiss legislation