

Champagne Caramel Truffles with sage

Pralines & Chocolates



RECIPE QUANTITY 252 pieces

RECIPE NUMBER TR30015

Ganache milk Criolait 38% with champagne sparkling wine

600 g Cara-Molla, Caramel	21.16oz
150 g Champagne, sparkling wine	5.29oz
5 g fleur de sel	0.18oz
210 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	7.41oz
150 g Champagne, sparkling wine	5.29oz

Warm up Cara-Molla caramel cream. Add the first quantity of champagne and fleur de sel. Add the tempered couverture and mix. Homogenise with a hand blender and add at the same time the second quantity of champagne.

Dark Arriba 72% ganache with sage

30 g butter	1.06oz
12 g sage	0.42oz
450 g heavy cream 35%	15.87oz
50 g invert sugar	1.76oz
300 g Arriba 72%-72h, Dark chocolate couverture, Rondo	10.58oz
50 g butter unsalted, soft	1.76oz

Warm up butter, gently cook the sage. Add the boiled heavy cream and inverted sugar. Reboil again, let it infuse for about 10 minutes and strain. Add the liquid mixture to the melted couverture. Homogenize with a hand blender and add the soft butter. Cool down.

Sage sugar

150 g glucose syrup DE 41-46	5.29oz
20 g butter	0.71oz
220 g white fondant	7.76oz
0.2 g sage , 3 crushed leaves	0.01oz

Cook glucose, butter and fondant to 128°C / 298°F. Add the crushed sage leaves. Spread out onto a Silpat sheet and cool down. Break in pieces and crush in powder with a hand blender. Place small discs on a Silpat sheet and bake at 180°C / 356°F for 3-4 minutes.

Structure



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957.6 g truffle balls, dark, 29 mm (252 pc)	33.78oz
1115 g Ganache milk Criolait 38% with champagne sparkling wine	39.33oz
890 g Dark Arriba 72% ganache with sage	31.39oz
390 g Sage sugar	13.76oz
800 g Arriba 72%-72h, Dark chocolate couverture, Rondo	28.22oz

Finishing

Pipe the truffle hollow with a third with champagne ganache. Top up with the sage ganache and leave to set for 24 hours. Enrobe and close with tempered couverture. Dust lightly with cacao powder and place crystallised drops of sage sugar on top.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS87	Arriba 72%-72h, Dark chocolate couverture, Rondo
TM30	Cara-Molla, Caramel

Please note: Some products are not available in all markets

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Description : Caramel truffles with sage ganache and crunchy sage sugar

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	463
Selling days	14 days	Kilojoule (kJ)	1938
Selling price		Lipids	29.66 g
Selling unit	100 g	saturated fatty acids	18.08 g
		Carbohydrates	39.65 g
		of which sugars	32.2 g
		Proteins	3.69 g
		Salt	0.16 g

Declaration :

Sugar, cacao kernel, **cream**, cacaobutter, champagne, white fondant (sugar, glucose syrup, water), glucose syrup (wheat glucose), water, **cream powder**, **butter**, humectant, invert sugar, **skimmed milk powder**, **whole milk powder**, sage, fleur de sel (sea salt), **emulsifier (soy lecithin)**, edible salt, vanilla, vanilla extract Madagascar

State 03.06.2025

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

Allergen information is compliant with current Swiss legislation