

Dark and Pandan

Pralines & Chocolates



RECIPE QUANTITY	9	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10674
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Cacao Juice Preserve

172 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	6.07oz
30 g passion fruit purée 10% sugar	1.06oz
30 g granulated sugar	1.06oz
3.5 g yellow pectin	0.12oz
101 g granulated sugar	3.56oz
30 g glucose syrup 44/45	1.06oz
3 g citric acid 1:1	0.11oz

Mix the first amount of sugar with the pectin. Heat the cacao fruit juice and passionfruit 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. Immediately stir in the citric acid pour into a bowl, cover with cling film and leave to set at room temperature. When cool, blend until smooth with a hand blender and fill into a disposable piping bag.

Ganache white Dominicana Blanc 36% with pandan

360 g heavy cream 35%	12.7oz
40 g butter	1.41oz
10 g Pandan	0.35oz
1 g fleur de sel	0.04oz
60 g invert sugar	2.12oz
500 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	17.64oz

Bring the cream, butter, invert sugar, and salt to the boil, add the pandan paste then pour in increments over the couverture to obtain a smooth homogenous ganache. When the pandan ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Dark and Pandan

366.5 g Cacao Juice Preserve	12.93oz
1000 g Ganache white Dominicana Blanc 36% with pandan	35.27oz
800 g Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo	28.22oz

Felchlin Marketing Material

9 piece Mould Duetto	
1 piece Duetto stamp bottom, half-sphere	
50 g Colored cocoa butter brown, Cacao butter with colour	1.76oz
50 g Colored cocoa butter dark green, Cacao butter with colour	1.76oz

Casting of mould

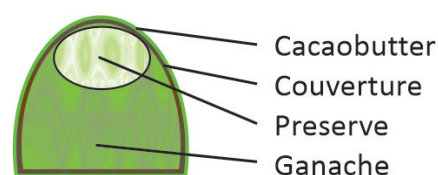
With the Felchlin dendritic tool, make a pattern with brown coloured cacao butter and couverture into Duetto half sphere chocolate moulds. Spray with jade green cacao butter and leave at room temperature until set.

Mould with tempered couverture and leave to set at room temperature before chilling in the fridge at 5°C for approx. 15 minutes.

Finishing

Pipe 1.5 g / 0.05 oz of the preserve into the individual pre-lined moulds and leave for 2 - 3 hours at room temperature until a thin skin has formed on the surface.

Structure



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Pipe 3.5 g / 0.12 oz of the ganache over the preserve into the couverture moulded shells. Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours before closing the shells with tempered couverture.

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

CF93	Colored cocoa butter brown, Cacao butter with colour
CF95	Colored cocoa butter dark green, Cacao butter with colour
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CV17	Suhum Ambanja 70% Organic, Dark chocolate couverture, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
VO72	Mould Duetto
WH92	Duetto stamp bottom, half-sphere

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



Duetto stamp

WH92 Duetto stamp bottom, half-sphere
WH93 Duetto stamp top, conical

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Recipe number : PR10674

Description : Exotic Pandan-Ganache with a Cacao Juice Preserve

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	486
Selling days	14 days	Kilojoule (kJ)	2036
Selling price		Lipids	35.58 g
Selling unit	100 g	saturated fatty acids	21.65 g
		Carbohydrates	32.49 g
		of which sugars	32.35 g
		Proteins	4.28 g
		Salt	0.11 g

Declaration :

Cacao kernel, **cream**, sugar, cacaobutter, raw cane sugar, cacao fruit juice, **whole milk powder**, invert sugar, confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No.5, sunset yellow FCF, allura red AC FD&C Red No.40, indigotine, brilliant blue FCF FD&C Blue No.1)), confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF, indigotine, brilliant blue FCF FD&C Blue No. 1)), **butter**, passion fruit purée, glucose syrup (wheat glucose), Pandan, gelling agent (pectin), acidifying agent (citric acid), water, fleur de sel (sea salt), emulsifier (sunflower lecithin), vanilla extract

State 26.03.2024

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

Allergen information is compliant with current Swiss legislation