

Tube Praline Croquantine

with Maracaibo or Grenada Grand Cru Couverture



RECIPE QUANTITY	6	Tubo moulds of 7 pieces	RECIPE NUMBER	CS15108
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Sablé Breton - ready to cut

1000 g butter unsalted	35.27oz
560 g raw cane sugar fine	19.75oz
400 g fresh egg yolks	14.11oz
1360 g pastry flour type 400	47.97oz
48 g baking powder	1.69oz
8 g fleur de sel	0.28oz

Beat the butter and brown sugar until creamy, slowly add the egg yolk. Sieve flour and mix with baking powder and fleur de sel, fold into the butter mixture and knead briefly to a delicate dough, chill.

Gianduja Milk Almond Maracaibo Criolait 38% 2:1 Fina

1000 g Fina Noble Valencia 60%, Praline Paste Almond	35.27oz
500 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	17.64oz

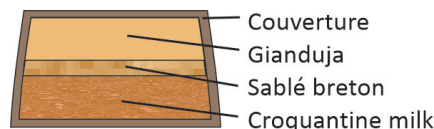
Temper the couverture and mix all the ingredients well.

Croquantine Almond Crunch Milk with Maracaibo Criolait 38%

210 g Praline Croquantine, Filling almond with biscuit splinters	7.41oz
12 g Cacaobutter Bio, Cacao butter, Grated liquid	0.42oz
70 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	2.47oz

Melt the Praline Croquantine, add the liquid Cacaobutter. Mix until well combined, incorporate the tempered couverture.

Structure



Tubo Praline Croquantine

350 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	12.35oz
350 g Sablé Breton - ready to cut	12.35oz
300 g Gianduja Milk Almond Maracaibo Criolait 38% 2:1 Fina	10.58oz
255 g Croquantine Almond Crunch Milk with Maracaibo Criolait 38%	8.99oz

Felchlin Marketing Material

6 piece Tubo mould of 25 g,
speciality mould, sold out /
available as rental moulds

Casting of mould

Mould the tubo moulds with tempered couverture and let it crystallize and refrigerate for approx. 10 minutes.

Sablé Breton

Roll out the dough to a thickness of 3.5 mm / 0.138 inches, bake.

Baking temperature: 160°C / 320°F convection oven

Baking time: approx. 15 minutes

After baking, while hot, cut immediately into pieces of 80 x 7.5 mm /

3.15 x 0.295 inches, allow to cool. Or: cut cold dough into desired pieces by using a guitar cutter, separate the rectangles and then bake.

Finishing

Pipe 6 g / 0.2 oz of the Gianduja per Tubo in a pastry bag. Immediately place a Sablé rectangle on top, press down well.

Pipe 6 g / 0.2 oz of the Croquantine milk per Tubo using a disposable pastry bag and let it crystallise for 24 hours at 12 - 16°C /

53.6 - 60.8°F. Cover with tempered couverture, refrigerate and remove from mould.

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FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC78	Fina Noble Valencia 60%, Praline Paste Almond
DK27	Praline Croquantine, Filling almond with biscuit splinters
VO28	Tube mould of 25 g, speciality mould, sold out / available as rental moulds

Please note: Some products are not available in all markets