

Orange Comb

Grand Cru



RECIPE QUANTITY 200 pieces

RECIPE NUMBER PR10002

Milk Ganache Criolait 38% and Créole 49% with oranges and sorbic acid

120 g icing sugar	4.23oz
250 g heavy cream 35%	8.82oz
50 g butter	1.76oz
300 g orange juice	10.58oz
10 g orange zest (1 orange = 5g)	0.35oz
160 g past. liquid egg yolk	5.64oz
400 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	14.11oz
200 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	7.05oz
1 g sorbic acid	0.04oz

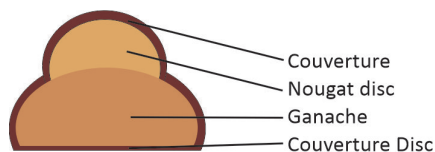
Caramelize powdered sugar, boil heavy cream, butter and sorbic acid and deglaze the caramel with the hot liquid, add orange juice and orange peel and boil for a few moments. Add egg yolk and slowly fold in, (84°C / 183.2°F). Mix with the couvertures, by using a hand blender, homogenise.

Nougat Disc

200 g platelet-shaped nougat, coins 22 mm	7.05oz
25 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	0.88oz
25 g Cacaobutter Bio, Cacao butter, Grated	0.88oz

Pipe the Ganache on the prepared couverture disks. Cover the nougat coins with a Maracaibo couverture and Cacao butter mix of 1:1, insert and let them set overnight.

Structure



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1480 g Milk Ganache Criolait 38% and Créole 49% with oranges and sorbic acid	52.21oz
250 g Nougat Disc	8.82oz
500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	17.64oz

Couverture disc

Prepare couverture bases using a ballini stencil and leave to crystallise.

Finishing

Pour the ganache onto a tray, pipe the ganache onto the couverture disc before thickening. Press in the nougat disc. Enrobe the pralines with tempered couverture, decorate with gold if desired.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : PR10002

Description : Cream ganache with orange juice and almond nougat, coated with Maracaibo 65%

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	453
Selling days	28 days	Kilojoule (kJ)	1897
Selling price		Lipids	31.21 g
Selling unit	100 g	saturated fatty acids	17.8 g
		Carbohydrates	35.59 g
		of which sugars	32.72 g
		Proteins	5.54 g
		Salt	0.08 g

Declaration :

Sugar, cacao kernel, orange juice 13%, **cream**, cacaobutter, **egg yolk**, **almonds**, **butter**, **skimmed milk powder**, **whole milk powder**, **cream powder**, glucose syrup powder, grated orange zest, emulsifier (mono- and diglycerides of fatty acids), preserving agent (sorbic acid), **emulsifier (soy lecithin)**, vanilla

State 17.03.2025

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

Allergen information is compliant with current Swiss legislation