

Duna hazelnut mango caramel

with Ambra 38% and Fina Noble Piemontese 60%



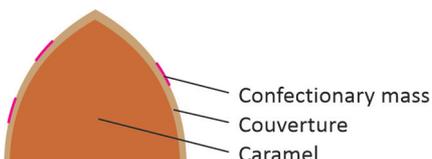
RECIPE QUANTITY	10	mould for 21 pralines	RECIPE NUMBER	PR30019
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Hazelnut mango caramel

560 g granulated sugar	19.75oz
35 g glucose syrup DE 41-46	1.23oz
115 g heavy cream 35%	4.06oz
6 g bourbon vanilla bean (1 pc = 4g)	0.21oz
3 g fleur de sel	0.11oz
225 g Mango puree without sugar, Boiron	7.94oz
70 g passion fruit puree without added sugar, Boiron	2.47oz
230 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	8.11oz
175 g butter	6.17oz

Caramelize the sugar and the glucose to obtain a light brown caramel. Heat the heavy cream, vanilla and fleur de sel and deglaze the caramel. Briefly boil the liquid down. Heat the purées and add to the caramel. Add the Fina Noble Piemontese 60% hazelnut paste and cook 1 minute, cool. At 40°C / 104°F add the butter and homogenise using a hand blender.

Structure



Duna hazelnut mango caramel

**750 g Ambra 38%, Milk
chocolate couverture,
Rondo** **26.46oz**

1410 g Hazelnut mango caramel **49.74oz**

Felchlin Promotionsmaterial

**40 g Colored cocoa butter
yellow, Cacao butter with
colour** **1.41oz**

**50 g Colored cocoa butter
brown, Cacao butter with
colour** **1.76oz**

**10 piece Mould for 21 pralines
"Duna" of 10g each**

Casting of mould

Spray the Duna praline mould with tempered brown cacao butter and then with tempered yellow cacao butter, Mould with Couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Finishing

Pipe of the caramel about 30°C / 86°F into the pre-lined moulds and leave to crystallise overnight. Pour the tempered couverture over the base, place in the fridge for approx. 30 minutes and remove from the mould.

FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CS85	Ambra 38%, Milk chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
VO41	Mould for 21 pralines "Duna" of 10g each

Please note: Some products are not available in all markets

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Recipe number : PR30019

Description : Milk couverture with hazelnut mango caramel filling

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	473
Selling days	14 days	Kilojoule (kJ)	1978
Selling price		Lipids	28.54 g
Selling unit	100 g	saturated fatty acids	15.3 g
		Carbohydrates	49.8 g
		of which sugars	47.6 g
		Proteins	3.26 g
		Salt	0.21 g

Declaration :

Zucker, cacaobutter, mango 10%, **partially skimmed milk powder**, **butter**, **hazelnuts 6%**, **cream**, cacao kernel, passion fruit purée, glucose syrup (wheat glucose), vanilla, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), colours (tartrazine, sunset yellow), fleur de sel (sea salt), **emulsifier (soy lecithin)**, malt extract powder

State 15.10.2024

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

Allergen information is compliant with current Swiss legislation