

# Santa's hat with mulled wine

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	7	Duetto moulds of 21 pieces	<b>RECIPE NUMBER</b>	CS15511
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### Gelee hot mulled wine with vanilla

500 g red wine	17.64oz
15 g orange zest (1 orange = 5g)	0.53oz
8 g cinnamon stick Ceylon (1 pc = 8g)	0.28oz
1.5 g cardamom	0.05oz
1 g coriander seeds	0.04oz
1.5 g star anise	0.05oz
0.5 g cloves	0.02oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz
0.5 g juniper berry	0.02oz
15 g baton almonds	0.53oz
300 g granulated sugar	10.58oz
6 g pectin NH	0.21oz
250 g glucose syrup 44/45	8.82oz

Roast spices briefly, then bring red wine with spices to the boil. Cover hermetically with the foil, leave to stand for 1 hour, sieve, weigh out to 450 g / 15.87 oz, adjust with red wine if necessary. Warm up the red wine to 80°C / 176°F, mix pectin and sugar, stir in, boil for 1 min. Add glucose syrup and cook to 102°C / 216°F, let cool and stir until smooth, yields 1000 g / 35 oz jelly.

### Ganache juice fruit de cacao

300 g Koa Cocoa Fruit Juice,	10.58oz
Cocoa (Theobroma cacao L.) pulp juice	
115 g glucose syrup 44/45	4.06oz
85 g liquid sorbitol	3oz
65 g butter	2.29oz
435 g Grenada 65%, Dark chocolate couverture, Rondo	15.34oz

Bring the cocoa fruit juice with sugars and butter to the boil, temper to 30°C / 86°F. Mix the liquids with the tempered couverture, using a hand blender to form a homogeneous ganache.

### Felchlin Marketing Material

**7 piece Casting mould Duetto**  
**50 g Colored cocoa butter red, Cacao butter with colour** 1.76oz

### Casting of mould

Spray red cacao butter into Duetto mould "dom form". Mould with white couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

### Finishing

Fill 3 g / 0.11 oz of gelee per into the pre-lined moulds. leave at room temperature until a thin skin forms on the surface. Carefully pipe over 4 g / 0.14 oz of ganache per Duetto Domeform, place in the fridge for 10 minutes, then crystallise at 16°C / 60.8°F for 24 hours. Seal mould with tempered white couverture. Roll out Deco Roma to 1.5 mm / 0.06 inches, cut out with a tube and roll into a ball and roll in sugar and put on top. Roll out Deco Roma with a Decorative rolling pin and cut strips of 5 mm / 0.2 inches width, place them around the Santa Claus cap.

### Structure



### Santa's hat with mulled wine

750 g Edelweiss 36%, White chocolate couverture, Rondo	26.46oz
445 g Gelee hot mulled wine with vanilla	15.7oz
590 g Ganache juice fruit de cacao	20.81oz
300 g Deco Roma, Covering mass white	10.58oz

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## Pralines & Chocolates

### FELCHLIN PRODUCTS

CF97	Colored cocoa butter red, Cacao butter with colour
CR44	Grenada 65%, Dark chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
TM81	Deco Roma, Covering mass white
VO72	Casting mould Duetto

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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### VO72 Duetto mould

21-piece double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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**Recipe number :** CS15511

**Description :** Speciality with dark cacao fruit juice ganache and mulled wine jelly.

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	20040
Selling days	14 days	Kilojoule (kJ)	83850
Selling price		Lipids	23.96 g
Selling unit	100 g	saturated fatty acids	14.54 g
		Carbohydrates	49.77 g
		of which sugars	44.47 g
		Proteins	3.35 g
		Salt	0.11 g

### **Declaration :**

Sugar, cocoa butter, red wine 9%, cacao fruit juice 8%, glucose syrup (wheat glucose), **whole milk powder**, cacao kernel, **skimmed milk powder**, humectant (sorbitol), **butter**, glucose syrup wheat, water, palm kernel oil, grated orange zest, **almonds**, colour (allura red AC FD&C Red No.40), cinnamon, gelling agent (tranganth), gelling agent (pectin), vanilla, palm oil, cardamom, star anis, humectant (glycerin), **emulsifier (soy lecithin)**, acidifying agent (citric acid), coriander seeds, cloves, juniper, vanilla extract, vanillin

State 18.03.2024

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

Allergen information is compliant with current Swiss legislation