

Christmas truffles caramel orange

Pralines & Chocolates



RECIPE QUANTITY 315 pieces

RECIPE NUMBER TR10008

Caramel, Caramel brûlé, Orangen, Cointreau

1080 g Caramel brûlé fleur de sel, Caramel with fleur de sel	38.1oz
2 g fleur de sel	0.07oz
7 g star anise	0.25oz
110 g butter	3.88oz
185 g orange & orange amère purée	6.53oz
140 g Grenada 38%, Milk chocolate couverture, Rondo	4.94oz
10 g Cointreau 40%vol.	0.35oz

Bring Caramel Brûlé, Fleur de Sel and star anise together to a boil at 103°C. Add the butter. Add warm orange puree at the end, boil all together to 105°C, sieve. Add in Grenada 38% Couverture at 45°C, add Cointreau and homogenise with the aid of a hand blender to a smooth caramel.

Structure



closure with Edweiss 36%
Caramel Orange Filling
truffle balls Grenada 38%

Finishing

When the temperature of the caramel is between 31 - 33°C / 87.8 - 91.4°F.

Pipe 4 g / 0.14 oz immediately into the pre prepared truffle shells leave to crystallise for at least 12 hours before closing the shells with tempered white couverture. Fill up couverture opening. Dust with Bronze Metallic Powder.

FELCHLIN PRODUCTS

CR29	Grenada 38%, Milk chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel, Caramel with fleur de sel

Christmas truffles caramel orange

472.5 g truffle balls Mini Criolait 16.67oz
38% (315 Stück)

1530 g Caramel, Caramel brûlé, Orangen, Cointreau 53.97oz

Christmas truffles caramel orange

Pralines & Chocolates



Recipe number : TR10008

Description : Truffles with spicy orange caramel and Cointreau

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	443
Selling days	14 days	Kilojoule (kJ)	1855
Selling price		Lipids	25.69 g
Selling unit	100 g	saturated fatty acids	15.48 g
		Carbohydrates	49.5 g
		of which sugars	45.31 g
		Proteins	2.91 g
		Salt	0.25 g

Declaration :

Sugar, **cream**, **butter**, bitter orange purée 9%, cocoa butter, **wheat glucose syrup (wheat glucose)**, cacao kernel, **skimmed milk powder**, **whole milk powder**, **cream powder**, Cointreau, star anis, water, fleur de sel (sea salt), **emulsifier (soy lecithin)**, vanilla

State

07.06.2022