

Almond Praline

Pralines & Chocolates



RECIPE QUANTITY 338 pieces / 2 Quadro frame

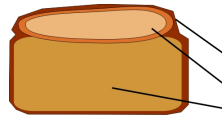
RECIPE NUMBER PR10004

Almond gianduja milk

1200 g Rustica Noble Valencia 60%, Praline Paste Almond	42.33oz
600 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo tempered	21.16oz

Temper the couverture and mix all the ingredients well.

Structure



Milk Couverture
Caramelised Almond
Almond gianduja

Almond Praline

1800 g Almond gianduja milk	63.49oz
540 g Caramelised Almonds	19.05oz
1200 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	42.33oz
50 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	1.76oz

Caramelised Almonds

30 g water	1.06oz
120 g granulated sugar	4.23oz
360 g almonds peeled, whole	12.7oz
12 g Cacaobutter Bio, Cacao butter, Grated	0.42oz

Combine the sugar and water and bring to the boil. Add the almonds, roast until golden brown and add the Cacaobutter. Pour onto a marble table to cool. Immediately separate the almonds from each other to get individual pieces.

Felchlin Marketing Material

- 2 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 2 piece Quadro frame yellow, 2.5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Fill 900 g / 31.75 oz into a Quadro frame of 300 x 300 x 7.5 mm / 11.81 x 11.81 x 0.295 inches, let set. Cut 22.5 x 22.5 mm / 0.89 x 0.89 inches. Place on each praline a caramelised almond. Enrobe with milk couverture, drizzle thin lines with dark couverture.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : PR10004

Description : Almond gianduja with roasted almond pieces, enrobe with Maracaibo Criolait 38%

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	569
Selling days	28 days	Kilojoule (kJ)	2383
Selling price		Lipids	39 g
Selling unit	100 g	saturated fatty acids	14.67 g
		Carbohydrates	41.53 g
		of which sugars	40.94 g
		Proteins	11.23 g
		Salt	0.15 g

Declaration :

Sugar, **almonds 31%**, cocoa butter, cacao kernel, **skimmed milk powder**, **whole milk powder**, **cream powder**, water, **emulsifier (soy lecithin)**, vanilla

State 29.10.2024

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

Allergen information is compliant with current Swiss legislation