

Vegan Tropical Party

Cut Pralines



RECIPE QUANTITY	400 pieces	RECIPE NUMBER	PR80004
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Marzipan with lime peel

500 g Luebeck, Marzipan, Raw mass	17.64oz
15 g icing sugar	0.53oz
10 g invert sugar	0.35oz
10 g rum 40%vol.	0.35oz
2.5 g lime zest (1 pc = 3g)	0.09oz

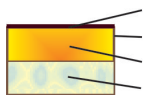
Mix all together.

Mango Sudachi Jelly

300 g Mango puree without sugar, Boiron	10.58oz
100 g Sudachi-Püree Ravifruit	3.53oz
60 g granulated sugar	2.12oz
15 g yellow pectin	0.53oz
535 g granulated sugar	18.87oz
160 g glucose syrup, Liquiss	5.64oz
10 g citric acid 1:1	0.35oz

Bring the mango and sudachi purees to the boil and add the first amount of sugar mixed together with the pectin. Cook all together for 1 minute and then add the second quantity of sugar together with the glucose. Continue cooking until the temperature reaches 104°C / 219.2°F, add the citric acid.

Structure



Decor
Vegan Brun or dark Couverture
Jelly
Marzipan

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550 g Marzipan with lime peel	19.4oz
1200 g Mango Sudachi Jelly	42.33oz
600 g Vegan Choc Brun 44% Organic, Cacao based product, Bar	21.16oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Silicon frame white, 5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Marzipan

Roll out the marzipan and place into a Quadro frame of 300 x 300 mm / 11.811 x 11.811 inches frame of 5 mm / 0.197 inches in height. Leave for 1 - 2 hours till a thin skin forms on the surface of the lime marzipan.

Finishing

Pour the Jelly immediately on the lime marzipan inside a further 300 x 300 mm / 11.811 x 11.811 inches frame of 5 mm / 0.197 inches in height. Leave to crystallise for 24 hours at ideally 15 - 18°C / 59 - 64.6°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inches. Enrobe with either Dark Couverture or Vegan Choc Brun 44%. Decorate with a coloured chocolate plate or alternatively dip the sides to the top leaving the Mango-Sudachi jelly open.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

DF03	Vegan Choc Brun 44% Organic, Cacao based product, Bar
KK05	Luebeck, Marzipan, Raw mass
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 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 : PR80004

Description : Cut praline with Mango Sucachi Ganache on a Tropical Jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	404
Selling days	28 days	Kilojoule (kJ)	1689
Selling price		Lipids	17.58 g
Selling unit	100 g	saturated fatty acids	6.99 g
		Carbohydrates	56.12 g
		of which sugars	50.15 g
		Proteins	3.27 g
		Salt	0.02 g

Declaration :

Sugar, **almonds**, mango, cacao butter , cane sugar, glucose syrup (wheat glucose), sudachi 4%, rice syrup powder, cacao kernel, water, invert sugar syrup, gelling agent (pectin), invert sugar, rum (sugarcane), acidifying agent (citric acid), preserving agent (potassium sorbate), lime zest, emulsifier (sunflower lecithin), vanilla extract

State 24.06.2024

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

Allergen information is compliant with current Swiss legislation