

Warm chocolate praline cake

Grand Cru



RECIPE QUANTITY	48	pieces	RECIPE NUMBER	GB60029
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Sponge Chocolate with Rio Huimbi 62%

480 g fresh eggs	16.93oz
300 g granulated sugar	10.58oz
900 g Rio Huimbi 62%, Dark chocolate couverture, Rondo	31.75oz
450 g heavy cream 35%	15.87oz
180 g pastry flour type 400	6.35oz

Warm the eggs and sugar together in a bain-marie to 40°C / 104°F, then whip until fluffy. Dissolve the couverture at approx. 35°C / 95°F and mix with the hot cream to form a smooth emulsion, carefully fold the egg mixture into the ganache. Mix in the sieved flour.

Filling with Choco Pain praline and croquantine

300 g Choco-Pain-Praliné, Filling hazelnut	10.58oz
75 g Croquantine, Pastry product, Croquantine	2.65oz

Mix the ingredients together.

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2300 g Sponge Chocolate with Rio Huimbi 62% **81.13oz**

380 g Filling with Choco Pain praline and croquantine **13.4oz**

Felchlin Marketing Material

8 piece Silicone mould Mythen, 6 pieces

Filling

Pipe with a 16 mm / 0.63 inch tube onto baking paper and freeze. Cut sticks from 4 cm / 1.57 inch.

Finishing

Fill into the mould with approx. 50 g / 1.76 oz of the sponge and insert a stick. Spread the mixture smoothly over the tops and curves and bake. Baking temperature 180°C / 356°F in a moderate oven. Baking time approx. 30 - 40 minutes, sufficient bottom heat.

Leave to cool, freeze and unmould.

Serving suggestion

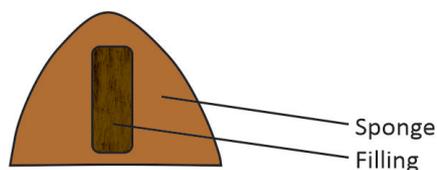
Heat briefly with hot air at 180°C / 356°F for 3 - 4 minutes or in a microwave. Serve with a little whipped cream or vanilla ice cream.

FELCHLIN PRODUCTS

CR60	Rio Huimbi 62%, Dark chocolate couverture, Rondo
DC64	Choco-Pain-Praliné, Filling hazelnut
HA20	Croquantine, Pastry product, Croquantine
VO15	Silicone mould Mythen, 6 pieces

Please note: Some products are not available in all markets

Structure



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Felchlin Marketing Material



VO15 Silicone mould Mythen, 6 pieces

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Recipe number : GB60029

Description : Grand Cru chocolate goblet with liquid praline crisp to serve warm

Sales data :		Nutritional values per 100 g :	
Shelf life	5 days	Kilocalorie (kcal)	460
Selling days	3 days	Kilojoule (kJ)	1927
Selling price		Lipids	28.07 g
Selling unit	1 pièce	saturated fatty acids	14.79 g
		Carbohydrates	43.49 g
		of which sugars	35.12 g
		Proteins	6.57 g
		Salt	0.11 g

Declaration :

Sugar, **eggs**, **cream**, cacao kernel, **wheat flour**, cocoa butter, **hazelnuts**, coconut fat, **whole milk powder**, sunflower oil, **skimmed milk powder**, rape seed oil, **emulsifier (soy lecithin)**, water, shea butter, illipe butter, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, colour (paprika extract), vanilla extract

State 10.07.2024

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

Allergen information is compliant with current Swiss legislation