

# Amo - rosen blossom praline

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	10	Amo moulds of 21 pieces	<b>RECIPE NUMBER</b>	PR10094
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### Rose blossom jelly

500 g still mineral water	17.64oz
15 g organic rose blossoms	0.53oz
400 g granulated sugar	14.11oz
14 g yellow pectin	0.49oz
2 g citric acid 1:1	0.07oz

Place rose petals in cold water and bring to boiling point, do not allow to bubble. Leave to infuse for 2 hours. Strain through a fine sieve. Add half of the sugar and bring to the boil, skim off. Mix the pectin with the second half of the sugar and let it trickle in. Bring to the boil for about 1 minute. Skim off the foam. Mix in citric acid, bottle at 30 - 32°C / 86-89.6°F.

### Ganache Grenada 65% and 38% with rose water

330 g heavy cream 35%	11.64oz
30 g invert sugar	1.06oz
80 g liquid sorbitol	2.82oz
60 g glucose syrup DE 41-46	2.12oz
200 g Grenada 65%, Dark chocolate couverture, Rondo	7.05oz
165 g Grenada 38%, Milk chocolate couverture, Rondo	5.82oz
3 g natural rose oil 3% in alcohol	0.11oz

Bring to a boil the cream, invert sugar, sorbitol and glucose. Pour 1/3 of the liquid stirring from the centre out, using a plastic spatula to obtain a smooth ganache. Gradually add the remaining liquid and stir to obtain an elastic and shiny mass. Add the rose oil and homogenise using a hand blender.

### Structure



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750 g Edelweiss 36%, White chocolate couverture, Rondo	26.46oz
930 g Rose blossom jelly	32.8oz

860 g Ganache Grenada 65% and 38% with rose water 30.34oz

### Felchlin Marketing Material

10 piece Mould for 21 praline "Amo" of 10 g each

100 g Colored cocoa butter red, Cacao butter with colour 3.53oz

### Casting of mould

Spray the Amo mould with tempered red cacao butter. Cast once with white couverture, leave to crystallise. Refrigerate for approx. 10 minutes.

### Finishing

Pipe 1.5 g / 0,05 oz of the Jelly into the mould, then pipe 4 g / 0.14 of the Ganache onto the Jelly. Leave to crystallise at approx. 12 - 15°C / 53.6 - 59°F. Cover with white couverture and refrigerate for approx. 20 minutes. Remove from mould.

### FELCHLIN PRODUCTS

CF97	Colored cocoa butter red, Cacao butter with colour
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
VO97	Mould for 21 praline "Amo" of 10 g each

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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**VO97 Mould for 21 praline "Amo" of 10 g each**



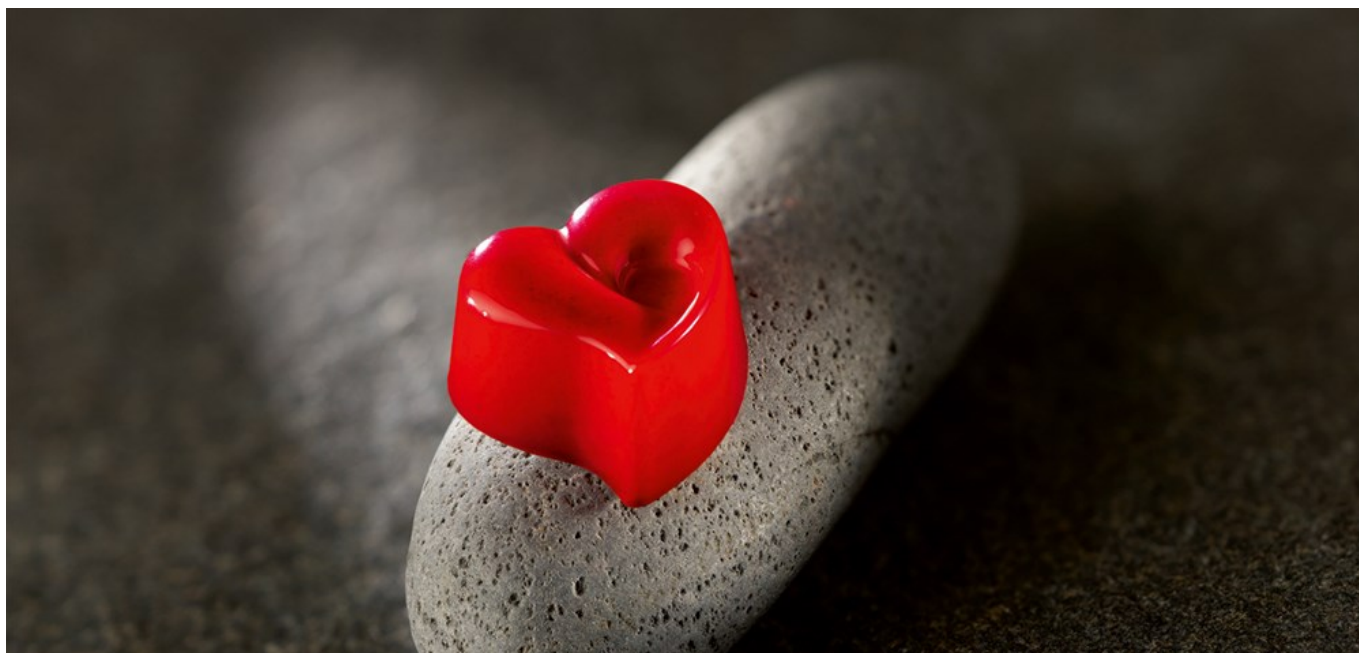
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**WG27 Packaging Amo**

74 x 74 x 24 mm / 2.91 x 2.91 x 0.94 inches for 1 praline, incl. black insert

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**Recipe number :** PR10094

**Description :** Delicate rose blossom ganache with fresh rose blossom jelly

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	28 days	Kilocalorie (kcal)	32109
Selling days	14 days	Kilojoule (kJ)	134345
Selling price		Lipids	25.02 g
Selling unit	100 g	saturated fatty acids	15.05 g
		Carbohydrates	39.86 g
		of which sugars	37.42 g
		Proteins	3.31 g
		Salt	0.12 g

**Declaration :**

Sugar, mineral water, cocoa butter, **cream, whole milk powder**, cacao kernel, humectant (sorbitol), **skimmed milk powder**, glucose syrup (wheat glucose), invert sugar, rose blossoms 0.6%, gelling agent (pectin), colour (allura red AC), **cream powder**, alcohol, acidifying agent (citric acid), water, **emulsifier (soy lecithin)**, vanilla extract, rose oil, vanilla

State 07.01.2025

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

Allergen information is compliant with current Swiss legislation