

# Apricot caramel truffles

## Pralines & Chocolates



RECIPE QUANTITY 252 pieces

RECIPE NUMBER TR30000

### Honeycaramel

240 g granulated sugar	8.47oz
50 g glucose syrup DE 41-46	1.76oz
240 g heavy cream 35%	8.47oz
240 g butter	8.47oz
240 g honey	8.47oz
1 g fleur de sel	0.04oz

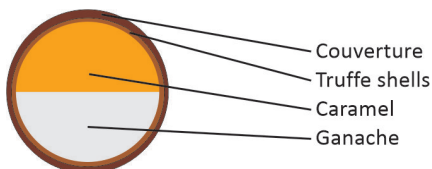
Caramelise sugar and glucose, deglaze with hot cream, butter and honey and bring to the boil at 110°C / 230°F. Leave to cool. Add fleur de sel.

### Ganache white Edelweiss 36% with apricots and white peach 24% vol.

100 g heavy cream 35%	3.53oz
360 g apricot purée without added sugar, Boiron	12.7oz
90 g invert sugar	3.17oz
80 g White Peach 24%vol.	2.82oz
680 g Edelweiss 36%, White chocolate couverture, Rondo	23.99oz
150 g butter	5.29oz
1 g sorbic acid	0.04oz

Bring the cream, puree and invert sugar to the boil and thicken with couverture. Add the white peach and butter, homogenise. Finally, fold in the sorbic acid.

### Structure



### Apricot caramel truffles

<b>680.4 g truffle shells Creole 49%</b> <i>(252 pc)</i>	<b>24oz</b>
<b>1010 g Honeycaramel</b>	<b>35.63oz</b>
<b>970 g Ganache white Edelweiss</b> <b>36% with apricots and</b> <b>white peach 24% vol.</b>	<b>34.22oz</b>
<b>500 g Maracaibo Créole 49%,</b> <b>Milk chocolate couverture,</b> <b>Rondo</b>	<b>17.64oz</b>

### Finishing

Pipe the truffle hollow halfway with caramel. Pipe with the ganache and leave to set for 24 hours. Close and enrobe with tempered couverture.

### FELCHLIN PRODUCTS

CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo

Please note: Some products are not available in all markets

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**Recipe number :** TR30000

**Description :** Truffles with honey-caramel and white apricot ganache

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	492
Selling days	14 days	Kilojoule (kJ)	2061
Selling price		Lipids	34.08 g
Selling unit	100 g	saturated fatty acids	20.75 g
		Carbohydrates	39.51 g
		of which sugars	39.49 g
		Proteins	3.69 g
		Salt	0.13 g

**Declaration :**

Sugar, cocoa butter, cacao kernel, **butter**, **cream**, honey, apricots 8%, **cream powder**, **whole milk powder**, **skimmed milk powder**, invert sugar, peach liqueur (water, sugar, alcohol, peach juice from concentrate, flavours), glucose syrup (wheat glucose), fleur de sel (sea salt), **emulsifier (soy lecithin)**, preserving agent (sorbic acid), vanilla, vanilla extract

State 03.06.2025

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

Allergen information is compliant with current Swiss legislation