

Egg Truffles with Egg cognac

Pralines & Chocolates



RECIPE QUANTITY	130 pieces	RECIPE NUMBER	TR30096
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Ganache with Egg cognac

100 g past. liquid egg yolk	3.53oz
90 g icing sugar	3.17oz
100 g heavy cream 35%	3.53oz
20 g glucose syrup, Liquiss	0.71oz
20 g liquid sorbitol	0.71oz
50 g Cacaobutter Bio, Cacao butter, Grated liquid	1.76oz
250 g Edelweiss 36%, White chocolate couverture, Rondo	8.82oz
70 g egg cognac Roffignac 15% vol.	2.47oz
25 g Cognac 40%vol.	0.88oz

Whip the egg yolks together with the icing sugar. Boil the cream, glucose and sorbitol together and stir in and stir in the egg yolks. Carefully heat all, stirring continuously to ca. 82 - 84°C / 179.6 - 183.2°F. Mix into the cacao butter and strain onto the white couverture. Stirring continuously mix the spirits and homogenise with a hand blender.

Ganache with Cognac

500 g heavy cream 35%	17.64oz
100 g invert sugar	3.53oz
100 g butter	3.53oz
1200 g MCM 2000 36%, Milk chocolate couverture, Rondo	42.33oz
250 g Cognac 40%vol.	8.82oz

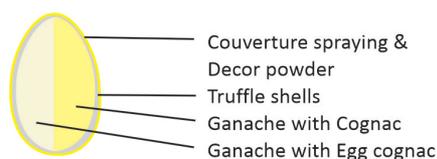
Place all ingredients in vacuum blender, heat to 45°C / 113°F on low speed, blend for 1 minute, cool down to 31 - 32°C / 87.8 - 89.6°F on lowest speed.

White Chocolate spray mixture

150 g Edelweiss 36%, White chocolate couverture, Rondo	5.29oz
35 g Cacaobutter Bio, Cacao butter, Grated	1.23oz

Melt the Edelweiss 36% white couverture and the Cacaobutter to 35°C / 95°F and strain.

Structure



Egg Truffles with Egg cognac

725 g Ganache with Egg cognac	25.57oz
745 g Ganache with Cognac	26.28oz
260 g White Chocolate spray mixture	9.17oz
520 g truffle shells egg white 35% (130 piece)	18.34oz

Finishing

Half-fill the couverture egg-shells with the advocaat filling, leave to crystallise for 2 - 3 hours at a temperature of 12 - 16°C / 53.6 - 60.8°F. Fill with cognac ganache and leave to crystallise for at least 12 - 24 hours at a temperature of 12 - 16°C / 53.6 - 60.8°F. Close the opening with couverture. Spray the top with diluted couverture.

FELCHLIN PRODUCTS

CS53	MCM 2000 36%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo

Please note: Some products are not available in all markets

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Recipe number : TR30096

Description : Cream ganache with egg cognac and cognac

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	520
Selling days	28 days	Kilojoule (kJ)	2177
Selling price		Lipids	35.99 g
Selling unit	1 piece	saturated fatty acids	21.24 g
		Carbohydrates	37.96 g
		of which sugars	35.9 g
		Proteins	5.56 g
		Salt	0.18 g

Declaration :

Cacao butter, sugar, **cream**, raw cane sugar, **whole milk powder**, Cognac (brandy) 5%, **egg yolk**, **skimmed milk powder**, egg cognac 3% (cognac, sugar, **egg yolks**, **egg whites**, water, stabiliser (E415), flavour, spices), **Milchpulver teilentrahmt**, Cacaokerne, invert sugar, **butter**, glucose syrup (wheat glucose), humectant (sorbitol), Butterfett, **emulsifier (soy lecithin)**, vanilla extract, Vanille

State 11.07.2024

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

Allergen information is compliant with current Swiss legislation