

Gianduja Ganache

Pralines & Chocolates



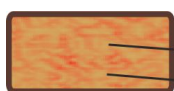
RECIPE QUANTITY	1	Frame Quadro à 10 mm / 0.59 inches height	RECIPE NUMBER	PR30044
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Gianduja ganache

220 g heavy cream 35%	7.76oz
60 g sorbitol powder	2.12oz
50 g glucose powder DE40	1.76oz
60 g dextrose powder	2.12oz
50 g butter	1.76oz
550 g Gianduja M Intenso, Gianduja almond, Bar	19.4oz
50 g Sao Palme 75%, Dark chocolate couverture, Rondo	1.76oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz

Boil the heavy cream with the sorbitol, glucose, dextrose and butter. Leave to cool down to 40°C / 104°F. Melt the Gianduja Intenso M and the couverture to 28°C / 82.4°F and add the cream mix. At the end, add the grated Cacao butter and homogenise with the hand blender.

Structure



Couverture
Ganache-Gianduja

Gianduja Ganache

1070 g Gianduja ganache	37.74oz
500 g Sao Palme 75%, Dark chocolate couverture, Rondo	17.64oz

Felchlin Marketing Material

- Quadro plate, 305 x 305 mm**
- Quadro frame green, 5 mm**
- Quadro foils bundle of 100 foils, 350 x 350 mm**

Finishing

Pour the ganache into a 300 x 300 mm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 15 x 30 mm / 0.6 x 1.18 inches with the harp. Enrobe with tempered Couverture and decorate and store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CO45	Sao Palme 75%, Dark chocolate couverture, Rondo
CP74	Gianduja M Intenso, Gianduja almond, Bar
CS76	Cacaobutter Bio, Cacao butter, Grated
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 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 : PR30044

Description : Dense almond chocolate ganache made with our Gianduja Intenso almond and Sao Palme 75% couverture and enrobed with dark chocolate

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	531
Selling days	28 days	Kilojoule (kJ)	2222
Selling price		Lipids	40.01 g
Selling unit	100 g	saturated fatty acids	20.61 g
		Carbohydrates	33.03 g
		of which sugars	26.64 g
		Proteins	8.15 g
		Salt	0.09 g

Declaration :

Cacao kernel, sugar, **cream**, **almonds**, cacaobutter, **whole milk powder**, humectant (sorbitol), dextrose, glucose powder, **butter**, **emulsifier (soy lecithin)**

State 05.09.2023

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

Allergen information is compliant with current Swiss legislation