

# Amalfi lemon caramel praline

## Cut Pralines



<b>RECIPE QUANTITY</b>	1	Quadro frame of 169 pieces	<b>RECIPE NUMBER</b>	PR10268
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### Ganache white Dominicana Blanc 36% with Amalfi lemons

320 g lemon purée without added sugar, Boiron	11.29oz
90 g heavy cream 35%	3.17oz
25 g butter	0.88oz
55 g invert sugar	1.94oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
4.2 g lemon zest (1 lemon = 5g) Amalfi	0.15oz
45 g glucose syrup DE 41-46	1.59oz
105 g granulated sugar	3.7oz
840 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	29.63oz
1.5 g sorbic acid	0.05oz

Boil the purée, cream, butter, invert sugar, vanilla and lemon zest. Caramelise the glucose and sugar and slowly deglaze with the hot liquid. Strain and gradually pour over the couverture. Add the sorbic acid at the end, homogenise.

1485 g *Ganache white Dominicana Blanc 36% with Amalfi lemons* 52.38oz

550 g *Maracaibo Criolait 38%, Milk chocolate couverture, Rondo* 19.4oz

### Felchlin Marketing Material

1 piece *Quadro plate, 305 x 305 mm*

2 piece *Quadro frame green, 5 mm*

1 piece *Quadro frame yellow, 2.5 mm*

1 piece *Quadro foils bundle of 100 foils, 350 x 350 mm*

### Finishing

Pour the ganache onto a foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 12.5 mm / 0.492 inch in height and spread level. Leave to crystallise for 24 hours at 15°C / 59°F. Cover thinly with tempered couverture. Cut to 22.5 x 22.5 mm / 0.89 x .0.89 inch. Pralines again leave to crystallise for another 2-3 hours. Enrobe with tempered couverture.

### FELCHLIN PRODUCTS

CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

### Structure



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### Felchlin Marketing Material



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#### 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 :** PR10268

**Description :** Fine caramel praline with refreshing fruity Amalfi lemon

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	470
Selling days	28 days	Kilojoule (kJ)	1966
Selling price		Lipids	30.31 g
Selling unit	100 g	saturated fatty acids	18.46 g
		Carbohydrates	42.14 g
		of which sugars	42.32 g
		Proteins	4.68 g
		Salt	0.17 g

### Declaration :

Sugar, cocoa butter, lemons 16%, **whole milk powder**, **cream**, cacao kernel, **skimmed milk powder**, invert sugar, glucose syrup (wheat glucose), **butter**, **cream powder**, lemon peel, vanilla, preserving agent (sorbic acid), **emulsifier (soy lecithin)**, emulsifier (sunflower lecithin), vanilla extract

State 17.09.2024

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

Allergen information is compliant with current Swiss legislation