

# Fleur de sel Bolivia cut praline

Jean François Castagné



<b>RECIPE QUANTITY</b>	1	Frame Quadro à 10 mm / 0.59 inches height	<b>RECIPE NUMBER</b>	PR10904
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## Bolivia 45% Ganache

30 g milk 3.5%	1.06oz
250 g heavy cream 35%	8.82oz
60 g dextrose powder	2.12oz
45 g glucose powder DE40	1.59oz
50 g sorbitol powder	1.76oz
6 g fleur de sel	0.21oz
640 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	22.58oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Boil together the milk, cream, dextrose, glucose, sorbitol powder and fleur de se. Cool to 32 - 34°C / 89.6 - 93.2 °F.

Melt the couverture and cacaobutter at 48°C / 118.4°F then bring back to 37 - 40°C / 98.6 - 104°F. Mix all together and emulsify using immersion blender.

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<b>1101 g Bolivia 45% Ganache</b>	<b>38.84oz</b>
<b>600 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo tempered</b>	<b>21.16oz</b>

## Felchlin Marketing Material

**Quadro plate, 305 x 305  
mm**  
**Quadro frame green, 5  
mm**  
**Silicon frame white, 5 mm**  
**Quadro foils bundle of 100  
foils, 350 x 350 mm**  
**Set of 4 silicone decor  
praline stamps**

## Finishing

Pour the ganache into a 30 x 30 cm / 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 22.5 x 22.5 mm / 0.98 x 0.98 inches with the harp. Enrobe with tempered Couverture and decorate with silicone décor praline stamps and store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

## FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO30	Silicon frame white, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm
WH95	Set of 4 silicone decor praline stamps

Please note: Some products are not available in all markets

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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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### WH95 Set of 4 silicone decor praline stamps

for cut pralines

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**Recipe number :** PR10904

**Description :** Cut Praline with a hint of salt and caramel flavor

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	532
Selling days	14 days	Kilojoule (kJ)	2226
Selling price		Lipids	38.97 g
Selling unit	100 g	saturated fatty acids	24.13 g
		Carbohydrates	38.75 g
		of which sugars	34.73 g
		Proteins	6.33 g
		Salt	0.51 g

**Declaration :**

Sugar, cocoa butter, **whole milk powder**, **cream**, cacao kernels, dextrose, humectant (sorbitol), glucose powder, **whole milk**, fleur de sel (sea salt)

State 19.01.2023

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

Allergen information is compliant with current Swiss legislation