

# Coconut and Pineapple

## Pralines & Chocolates



RECIPE QUANTITY 400 pieces

RECIPE NUMBER PR10184

### Pineapple jelly

200 g pineapple purée without added sugar, Boiron	7.05oz
50 g granulated sugar	1.76oz
4 g yellow pectin	0.14oz
160 g granulated sugar	5.64oz
30 g glucose syrup DE 41-46	1.06oz
5 g citric acid 1:1	0.18oz

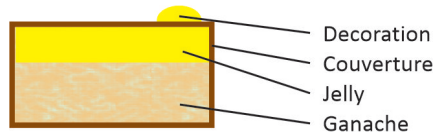
Mix the first amount of the sugar together with the pectin. Boil the purée to 80°C / 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C / 219.2°F. Add the citric acid.

### White Chocolate Ganache Opus Blanc 35% with grated coconut

25 g invert sugar	0.88oz
25 g liquid sorbitol	0.88oz
340 g coconut purée	11.99oz
530 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	18.7oz
40 g Cacaobutter Bio, Cacao butter, Grated	1.41oz
50 g desiccated coconut lightly roasted	1.76oz

Mix the invert sugar, sorbitol and purée and bring to the boil. Gradually pour over the rondos and cacao butter. The ganache should not be warmer than 36°C / 96.8°F. Blend with a hand blender until smooth. Add the lightly roasted grated coconut.

### Structure



### Coconut and Pineapple

805 g Pineapple jelly	28.4oz
1010 g White Chocolate Ganache Opus Blanc 35% with grated coconut	35.63oz
1200 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	42.33oz

### Felchlin Marketing Material

- 1 piece Silicon frame white, 5 mm
- 1 piece Quadro plate, 305 x 305 mm
- 1 piece Quadro frame yellow, 2.5 mm
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm
- 1 piece Quadro frame green, 5 mm

### Jelly

Immediately pour onto a Backflon foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 5 mm / 0.197 inches in height and spread level. Leave to cool at room temperature for at least an hour.

### Finishing

Lay a further 7.5 mm / 0.295 Quadro frame onto the pre-framed jelly, pour over the ganache, and spread level. Leave to crystallise for 24 hours ideally 48 hours at 14 - 18°C / 57.2 - 64.4°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inch, and enrobe with couverture. Decorate as required and store at 15 - 16°C / 59 - 60.8°F.

### FELCHLIN PRODUCTS

CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

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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**Recipe number :** PR10184

**Description :** Tropical flavours combined in this praline made of our Opus Lait and Blanc Sélection couvertures, intense pineapple jelly and coconut ganache

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	465
Selling days	28 days	Kilojoule (kJ)	1944
Selling price		Lipids	29.18 g
Selling unit	100 g	saturated fatty acids	19.19 g
		Carbohydrates	44.38 g
		of which sugars	42.94 g
		Proteins	4.6 g
		Salt	0.12 g

**Declaration :**

Sugar, cocoa butter, **whole milk powder**, pineapple 12%, coconut 12%, cacao kernel, invert sugar, glucose syrup (wheat glucose), humectant (sorbitol), gelling agent (pectin), acidifying agent (citric acid), water, emulsifier (sunflower lecithin)

State 24.11.2025

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

Allergen information is compliant with current Swiss legislation