Hazelnut-orange-tangerine hedgehog

Pralines & Chocolates

RECIPE QUANTITY	10	Duetto moulds of 21 pieces	RECIPE NUMBER	CS15331

Caramel with bitter orange

275 g	Caramel brûlé fleur de sel	9.7oz
50 g	mandarin purée without added sugar, Boiron	1.76oz
80 g	bitter orange purée bitter	2.82oz
25 g	butter	0.88oz

Bring all the ingredients to the boil and cook to 105 - 106°C / 221 - 222.8°F, stirring constantly. Allow to cool to 30°C / 86°F, emulsify with a hand blender.

Gianduja, Fina Piemontese 60%, Croquantine, flaky wafers

550 g	Fina Noble Piemontese 60%, Praline Paste Hazelnut	19.4oz
250 g	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	8.82oz
40 g	Croquantine, Pastry product, Croquantine	1.41oz

Carefully melt of praline paste to 26 - 28°C / 78.8 - 82.4°F. Add of crushed Croquantine and stir together.

Ganache milk criolait 38% with sorbitol

300 g	heavy cream 35%	10.58oz
10 g	butter	0.35oz
150 g	glucose syrup DE 41-46	5.29oz
100 g	liquid sorbitol	3.53oz
700 g	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	24.69oz

Bring the cream, butter and sugar to the boil, pour slowly over the couverture and emulsify. Homogenise with a hand blender.

Structure

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420 g	***Caramel with bitter orange***	***14.82oz***
630 g	***Gianduja, Fina Piemontese 60%, Croquantine, flaky wafers***	***22.22oz***
1260 g	***Ganache milk criolait 38% with sorbitol***	***44.45oz***
850 g	***Edelweiss 36%, White chocolate couverture, Rondo***	***29.98oz***
1850 g	***Maracaibo Criolait 38%, Milk chocolate couverture, Rondo***	***65.26oz***

Felchlin Marketing Material

50 g	***Colored cocoa butter yellow, Cacao butter with colour***	***1.76oz***
50 g	***Colored cocoa butter brown, Cacao butter with colour***	***1.76oz***
10 piece	***Mould Duetto***	

Casting of the mould

Spray the yellow cacao butter onto one side of the Felchlin Duetto dome mould. Spray the opposite side with brown cacao butter. Mould the Duetto dome mould with white couverture and the Duetto hemisphere mould with Criolait couverture. Leave to set at room temperature, before chilling in the fridge at 5°C / 41°F for about 15 minutes.

Finishing

Fill 2 g / 0.07 oz of the orange-tangerine caramel into the filled dome mould and Leave to stand at room temperature for 2 - 3 hours until a thin skin has formed on the surface.

Pour 4 g / 0.14 oz of the gianduja over the caramel. Place in the fridge for 10 minutes and then leave to stand at room temperature for around 45 - 60 minutes. Cover with tempered Edelweiss Couverture 36% and place in the fridge at 5°C / 41°F for approx. 30 minutes, then unmould.

Pour 6 g / 0.21 oz of ganache into the Criolait half-sphere Duetto mould and

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leave to crystallise overnight. Cover with tempered Criolait Couverture, unmould, cover with Criolait Couverture and ice with 2 trempier forks.

Assemble both Duetto pralines, place on couverture dots at an angle and decorate as hedgehogs.

FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA20	Croquantine, Pastry product, Croquantine
TM01	Caramel brûlé fleur de sel
VO72	Mould Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material

VO72 Mould Duetto

21-piece double mould
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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Recipe number : CS15331

Description : Crispy, fruity praline with refreshing orange-tangerine caramel and hazelnut gianduja

Sales data :

Shelf life	42 days
Selling days	28 days
Selling price	
Selling unit	100 g

Nutritional values per 100 g :

Kilocalorie (kcal)	539
Kilojoule (kJ)	2255
Lipids	36.56 g
saturated fatty acids	20.52 g
Carbohydrates	45.41 g
of which sugars	41.33 g
Proteins	6.19 g
Salt	0.22 g

Declaration :

Sugar, cacaobutter, **whole milk powder**, **skimmed milk powder**, cacao kernel, **cream**, **hazelnuts 5%**, glucose syrup (wheat glucose), humectant (sorbitol), **cream powder**, **cream**, orange 1%, **butter**, mandarin , **wheat glucose syrup (wheat glucose)**, **wheat flour**, bitter orange, **emulsifier (soy lecithin)**, colours (tartrazine, sunset yellow), colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), coconut fat, water, rape seed oil, vanilla, fleur de sel (sea salt), butter fat, vanilla extract, flavour, edible salt, emulsifier (sunflower lecithin), **barley malt extract dried, colouring**, colour (paprika extract)

State 09.12.2024

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

Allergen information is compliant with current Swiss legislation

Felchlin
SWITZERLAND