

Tango tangerine coulis dark

Pralines & Chocolates



RECIPE QUANTITY 10 Tango moulds of 21 pieces

RECIPE NUMBER PR60056

Tangerine coulis with tangerine liqueur

165 g mandarin purée without added sugar, Boiron	5.82oz
190 g granulated sugar	6.7oz
15 g glucose syrup DE 41-46	0.53oz
5 g yellow pectin	0.18oz
60 g granulated sugar	2.12oz
75 g mandarin liqueur	2.65oz

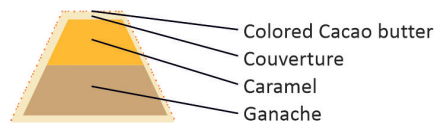
The mandarin purée, sugar and glucose to the boil. Mix the pectin and sugar together and trickle into the purée. Bring the coulis to the boil at 104°C / 219.2°F, leave to cool briefly, stir in the tangerine liqueur.

Dark Maracaibo 65% ganache with sorbic acid

900 g heavy cream 35%	31.75oz
75 g butter	2.65oz
100 g invert sugar	3.53oz
1100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo tempered	38.8oz
2 g sorbic acid	0.07oz

Bring to a boil the heavy cream, the butter and the invert sugar. Cool down to 32°C / 89.6°F. Mix the tempered couverture with the sorbic acid, stir until well combined and homogenise.

Structure



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380 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo 13.4oz

510 g Tangerine coulis with tangerine liqueur 17.99oz

1055 g Dark Maracaibo 65% ganache with sorbic acid 37.21oz

Felchlin Promotional Material

10 g Colored cocoa butter blue, Cacao butter with colour 0.35oz

50 g Colored cocoa butter red, Cacao butter with colour 1.76oz

10 Stück Mould Tango for 21 pralines of 10g each

Casting

Decorate the moulds with tempered blue coloured cacao butter and then with red cacao butter. Mould with tempered couverture and refrigerate for approx. 10 minutes.

Finishing

Pipe in 3 g / 0.11 oz coulis and pour 4 g / 0.14 oz ganache onto the coulis. Leave to crystallise overnight. Bring to room temperature and cover with tempered couverture. Place in the fridge for approx. 20 - 30 minutes before carefully removing from the mould.

FELCHLIN PRODUCTS

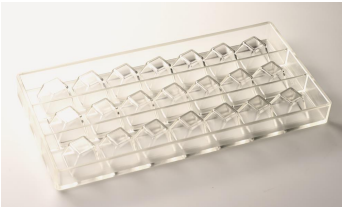
CF97	Colored cocoa butter red, Cacao butter with colour
CF98	Colored cocoa butter blue, Cacao butter with colour
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO32	Mould Tango for 21 pralines of 10g each

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO32 Mould Tango for 21 pralines of 10g each

275 x 135 mm / 10.8 x 5.3 inches

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Recipe number : PR60056

Description : Fruity mandarin coulis with melt-in-the-mouth dark ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	21325
Selling days	14 days	Kilojoule (kJ)	89226
Selling price		Lipids	31.37 g
Selling unit	100 g	saturated fatty acids	18.96 g
		Carbohydrates	32.38 g
		of which sugars	31.95 g
		Proteins	3.25 g
		Salt	0.02 g

Declaration :

Sugar, cacao kernel, **cream**, cacao butter, mandarin , mandarin liqueur, invert sugar, **butter**, glucose syrup (wheat glucose), gelling agent (pectin), colour (allura red AC), preserving agent (sorbic acid), colours (indigotine, brilliant blue), vanilla

State 17.06.2025

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

Allergen information is compliant with current Swiss legislation