

Bolivia Praline Caramel with Coffee

in Duetto mould



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10905
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Coffee Caramel

150 g Caramel brûlé fleur de sel	5.29oz
64 g espresso	2.26oz
11 g butter	0.39oz

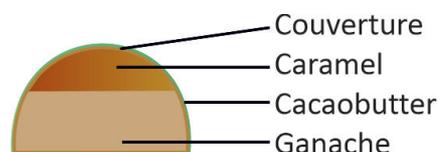
Bring all the ingredients to the boil and cook stirring continuously to 108°C / 226.4°F. Cool down at room temperature and when the temperature has reached 35°C / 95°F emulsify with a hand blender. Leave to cool again to 26 - 30°C / 78.8 - 86°F before piping into the moulds.

Ganache Cru Bolivia 45%

225 g heavy cream 35%	7.94oz
15 g invert sugar	0.53oz
15 g butter	0.53oz
300 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	10.58oz

Bring the cream, invert sugar and butter to the boil. Gradually add in portions to the Felchlin Couverture Rondos. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Structure



Bolivia Praline Caramel with Coffee

220 g Coffee Caramel	7.76oz
550 g Ganache Cru Bolivia 45%	19.4oz
420 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo tempered	14.82oz
50 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo tempered	1.76oz
50 g Bolivia 68%-60h, Dark chocolate couverture, Rondo tempered	1.76oz

Felchlin Marketing Material

5 piece Mould Duetto	
50 g Colored cocoa butter light green, Cacao butter with colour	1.76oz
50 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	1.76oz

Casting of the mould

Pipe a line of white couverture and a line of dark couverture into the mould. Pour in a drop of green coloured cocoa butter and blow to the edge with the piping gun, then pipe a thin layer of white coloured cocoa butter at the back. Mould with the couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

Finishing

Pipe 2 g / 0.07 oz of the coffee caramel into the prepared moulds and leave at room temperature for 2 - 3 hours until a thin skin has formed on the surface. Pour 5 g / 0.18 oz of the ganache on top of the caramel and leave overnight. Cover with tempered milk couverture. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF96	Colored cocoa butter light green, Cacao butter with colour
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
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 : PR10905

Description : Coffee caramel flavored milk Praline

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	529
Selling days	28 days	Kilojoule (kJ)	2212
Selling price		Lipids	41.79 g
Selling unit	100 g	saturated fatty acids	25.62 g
		Carbohydrates	30.93 g
		of which sugars	30.16 g
		Proteins	5.16 g
		Salt	0.14 g

Declaration :

Sugar, cocoa butter, **cream, whole milk powder**, cacao kernels, coffee 4%, **cream, butter, wheat glucose syrup (wheat glucose)**, invert sugar, colours (tartrazine, sunset yellow, indigotine, brilliant blue), colour calcium carbonates, water, modified starch, vegetable fat, Trehalose, fleur de sel (sea salt), emulsifier (sunflower lecithin), vegetable juice, spirulina, acidifier (citric acid)

State 24.09.2024

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

Allergen information is compliant with current Swiss legislation