

Coffee and honey

Cut Pralines



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR10034

Ganache milk créole 49% with roasted coffee and honey

120 g roasted coffee beans	4.23oz
400 g heavy cream 35% kalt, flüssig	14.11oz
80 g glucose syrup DE 41-46	2.82oz
65 g honey	2.29oz
50 g butter	1.76oz
600 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	21.16oz

Soak the coffee beans in cold cream overnight. Strain. Add the glucose, honey and butter and bring to the boil. Add the couverture and homogenise.

Structure



Couverture
Ganache

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1315 g Ganache milk créole 49% with roasted coffee and honey	46.39oz
500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	17.64oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm

1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

Finishing

Pour the ganache into a 300 x 300 mm / 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 / 0.89 x 0.89 inches with the harp. Enrobe with tempered Couverture and decorate. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

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Felchlin Marketing Material



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 : PR10034

Description : Cut praline with finest milk ganache and roasted coffee flavour rounded off with honey

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	497
Selling days	14 days	Kilojoule (kJ)	2080
Selling price		Lipids	36.84 g
Selling unit	100 g	saturated fatty acids	22.79 g
		Carbohydrates	31.85 g
		of which sugars	28.25 g
		Proteins	5.07 g
		Salt	0.06 g

Declaration :

Cacao kernel, **cream**, sugar, cocoa butter, coffee 7%, glucose syrup (wheat glucose), honey 4%, **cream powder**, **butter**, **skimmed milk powder**, **emulsifier (soy lecithin)**, vanilla

State 27.05.2025

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

Allergen information is compliant with current Swiss legislation