

# Nama Pavé

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	400 pieces	<b>RECIPE NUMBER</b>	PR10702
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### Dominicana-Cacao Fruit Juice Ganache

400 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	14.11oz
75 g butter	2.65oz
40 g invert sugar	1.41oz
30 g glucose syrup, Liquiss	1.06oz
1000 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	35.27oz
175 g Cacaobutter Bio, Cacao butter, Grated	6.17oz

Add the butter, invert sugar and glucose to the cacao juice and bring to the boil. Gradually add in portions to the organic white couverture and the cacao butter. When the ganache is at 32 - 34°C / 89.6 - 93.2°F emulsify using an immersion blender.

### White Chocolate Spray

200 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	7.05oz
100 g Cacaobutter Bio, Cacao butter, Grated	3.53oz
20 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.71oz

Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F. Temper the above mixture and strain before spraying onto the chilled Nama paves.

### Structure



### Finishing

Pour the ganache into Quadro frames of 300 x 300 mm / 11.81 x 11.81 inches 15 mm / 0.59 inch high. Leave to crystallise at 15 - 20°C / 59 - 68°F before cutting with a praline guitar cutter at 15 x 15 mm / 0.59 x 0.59 inch. Spray with the white chocolate spray and dust lightly with edible silver powder or decorate alternatively if required.

Nb. 'Nama' ganache is traditionally served in Japan direct from the fridge or the cool counter.

For more Pavé recipes, see also Vegan Pavés.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

### Nama Pavé

1720 g Dominicana-Cacao Fruit Juice Ganache	60.67oz
320 g White Chocolate Spray	11.29oz

### Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 3 piece Quadro frame green, 5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

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### FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
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



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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 :** PR10702

**Description :** Cut Cacao Fruit Juice Ganache with white Couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	28 days	Kilocalorie (kcal)	535
Selling days	14 days	Kilojoule (kJ)	2241
Selling price		Lipids	42.05 g
Selling unit	100 g	saturated fatty acids	25.99 g
		Carbohydrates	34.01 g
		of which sugars	35.12 g
		Proteins	3.45 g
		Salt	0.12 g

### **Declaration :**

Cacaobutter, sugar, cacao fruit juice 20%, **whole milk powder**, **butter**, invert sugar, glucose syrup (wheat glucose), colour calcium carbonates, emulsifier (sunflower lecithin), vanilla extract, modified starch, vegetable fat, Trehalose, vegetable juice, spirulina, acidifier (citric acid)

State 10.06.2024

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

Allergen information is compliant with current Swiss legislation