

# Stone caramel Caribbean

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	10	stone moulds of 21 pieces	<b>RECIPE NUMBER</b>	PR10406
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### Caramel with Caribbean Fruits

400 g Caramel brûlé fleur de sel	14.11oz
200 g caraïbe fruit purée with 12% invert sugar syrup, Boiron	7.05oz

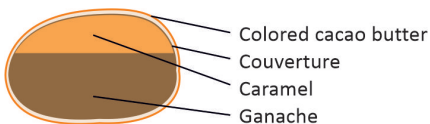
Heat the Caramel brûlé to 116°C / 241°F, add the hot Caraïbe fruit purée little by little and heat again to 106°C / 223°F, allow to cool to 35 - 40°C / 95 - 104°F and homogenize with an immersion blender.

### Milk ganache

320 g heavy cream 35%	11.29oz
65 g butter	2.29oz
35 g liquid sorbitol	1.23oz
420 g Grenada 38%, Milk chocolate couverture, Rondo	14.82oz

Boil the heavy cream, butter and sorbitol. Gradually pour over the couverture. Stir from the center out using a plastic spatula to create an elastic, shiny, homogenous ganache. Homogenize using a hand blender.

### Structure



### Stone caramel Caribbean

630 g Edelweiss 36%, White chocolate couverture, Rondo	22.22oz
600 g Caramel with Caribbean Fruits	21.16oz
840 g Milk ganache	29.63oz

### Felchlin Marketing Material

10 piece Mould Stone for pralines 3 part mould for 21 pc	
40 g Colored cocoa butter yellow, Cacao butter with colour	1.41oz
10 g Colored cocoa butter red, Cacao butter with colour	0.35oz

### Casting of mould

Spray the Stone mould with orange coloured cacao butter and mould with couverture.

### Finishing

Fill 2 g / 0.07 oz of caramel into each Stone mould followed by 4 g / 0.14 oz of the ganache. Leave to crystallise overnight. Cover with tempered couverture. Refrigerate for approx. 30 minutes. Remove from mould.

### FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
VO61	Mould Stone for pralines 3 part mould for 21 pc

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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### VO61 Mould Stone

3 part mould for 21 pc  
Format: 275 x 135 x 24 mm

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**Recipe number :** PR10406

**Description :** Fruit caramel praliné with pineapple, coconut milk, lime and milk ganache

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	4424
Selling days	14 days	Kilojoule (kJ)	18511
Selling price		Lipids	33.49 g
Selling unit	100 g	saturated fatty acids	20.28 g
		Carbohydrates	39.09 g
		of which sugars	36.33 g
		Proteins	4.25 g
		Salt	0.19 g

**Declaration :**

Sugar, cocoa butter, **cream**, fruits (pineapple, coconut cream (coconut 80%, water), lime), **whole milk powder**, **cream**, **butter**, **skimmed milk powder**, cacao kernel, **wheat glucose syrup (wheat glucose)**, humectant (sorbitol), invert sugar syrup, **cream powder**, rum (cane sugar brandy), colours (tartrazine, sunset yellow), water, colour (allura red AC), **emulsifier (soy lecithin)**, fleur de sel (sea salt), vanilla extract, vanilla

State 14.10.2024

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

Allergen information is compliant with current Swiss legislation