

# Fig Raspberry Praline

## Cut Pralines



<b>RECIPE QUANTITY</b>	169 pieces	<b>RECIPE NUMBER</b>	PR30103
------------------------	------------	----------------------	---------

### Fig-raspberry jelly

120 g fig purée without added sugar, Boiron	4.23oz
80 g raspberry puree without added sugar, Boiron	2.82oz
50 g granulated sugar	1.76oz
8 g yellow pectin	0.28oz
35 g glucose syrup DE 41-46	1.23oz
35 g invert sugar	1.23oz
305 g granulated sugar	10.76oz
4 g citric acid 1:1	0.14oz
15 g water	0.53oz

Bring the purées to a boil. Mix the first sugar amount and the pectin and gradually add into the purée. Boil for 1 minute and add the glucose, invert sugar and the second amount of sugar and boil to 103°C / 217.4°F while stirring. Add the water-citric acid mixture and mix well.

### Ganache dark Sao Palme 68%

193 g heavy cream 35%	6.81oz
46 g butter	1.62oz
35 g dextrose powder	1.23oz
35 g glucose powder DE40	1.23oz
35 g sorbitol powder	1.23oz
386 g Sao Palme 68%, Dark chocolate couverture, Rondo	13.62oz

Bring the cream, butter, dextrose, glucose and sorbitol to the boil and pour in increments over the couverture using a spatula to obtain a smooth homogeneous ganache. When the ganache is at 34°C / 93.2°F emulsify using an immersion blender.

### Fig Raspberry Praline

580 g Fig-raspberry jelly	20.46oz
730 g Ganache dark Sao Palme 68%	25.75oz
600 g Sao Palme 68%, Dark chocolate couverture, Rondo	21.16oz

### Felchlin Marketing Material

- 1 piece Quadro frame green, 5 mm
- 1 piece Quadro plate, 305 x 305 mm
- 1 piece Silicon frame white, 5 mm
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm

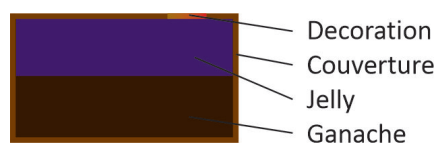
### Jelly

Immediately pour onto a Backflon foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 5 mm / 0.197 inches in height and spread level. Leave to cool at room temperature for at least an hour.

### Finishing

Lay a further 5 mm / 0.197 Quadro frame onto the pre-framed jelly, pour over the ganache, and spread level. Leave to crystallise for 24 hours at 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inch, and enrobe with couverture, decorate.

### Structure



# Fig Raspberry Praline

## Cut Pralines

### FELCHLIN PRODUCTS

CR27	Sao Palme 68%, Dark chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

# Fig Raspberry Praline

## Cut Pralines

### 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

# Fig Raspberry Praline

## Cut Pralines



**Recipe number :** PR30103

**Description :** Dark ganache on a raspberry and fig jelly covered in the finest Sao Palm 68%

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	457
Selling days	28 days	Kilojoule (kJ)	1912
Selling price		Lipids	28.11 g
Selling unit	100 g	saturated fatty acids	16.98 g
		Carbohydrates	43.59 g
		of which sugars	39.76 g
		Proteins	3.54 g
		Salt	0.01 g

**Declaration :**

Sugar, cacao kernel, **cream**, cacaobutter, figs 6%, raspberry 4%, **butter**, dextrose, glucose powder, humectant (sorbitol), glucose syrup (wheat glucose), invert sugar, water, gelling agent (pectin), emulsifier (sunflower lecithin), acidifying agent (citric acid), vanilla

State 17.03.2025

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

Allergen information is compliant with current Swiss legislation