

Apricot

Cut Pralines



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR10029

Apricot Gelée

25 g granulated sugar	0.88oz
6 g yellow pectin	0.21oz
235 g apricot purée without added sugar, Boiron	8.29oz
250 g granulated sugar	8.82oz
35 g glucose syrup DE 41-46	1.23oz
7.5 g citric acid 1:1	0.26oz

Mix the sugar and pectin, add to the apricot puree and bring to the boil. Add the sugar and glucose and boil to 105°C / 221.°F, add the citric acid.

Ganache milk Criolait 38% with sorbic acid

225 g heavy cream 35%	7.94oz
25 g butter	0.88oz
25 g invert sugar	0.88oz
500 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	17.64oz
0.7 g sorbic acid	0.03oz

Bring cream, butter and invert sugar to the boil. Temper to 30°C / 86°F. Mix the liquide with tempered couverture, 32°C / 89.6°F, to obtain a homogenous ganache using a hand blender.

Structure



— Decoration
— Couverture
— Ganache
— Jelly

Apricot

560 g Apricot Gelée	19.75oz
775 g Ganache milk Criolait 38% with sorbic acid	27.34oz
400 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	14.11oz

Felchlin Marketing Material

- 1 piece Quadro frame yellow, 2.5 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro plate, 305 x 305 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 and spread level. Leave to cool at room temperature for at least an hour.

Finishing

Lay a further 7.5 mm / 0.295 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.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 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

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Recipe number : PR10029

Description : Praline with fruity apricot jelly and the finest milk ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	437
Selling days	14 days	Kilojoule (kJ)	1828
Selling price		Lipids	25.83 g
Selling unit	100 g	saturated fatty acids	15.61 g
		Carbohydrates	44.64 g
		of which sugars	44.58 g
		Proteins	4.47 g
		Salt	0.17 g

Declaration :

Sugar, cocoa butter, apricots 14%, **cream**, cacao kernel, **skimmed milk powder**, **whole milk powder**, glucose syrup (wheat glucose), **cream powder**, **butter**, invert sugar, gelling agent (pectin), acidifying agent (citric acid), water, **emulsifier (soy lecithin)**, preserving agent (sorbic acid), vanilla

State 20.05.2025

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

Allergen information is compliant with current Swiss legislation