

Nama Caribbean

Pralines & Chocolates



RECIPE QUANTITY	7	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10673
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Cacao Juice Preserve

170 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	6oz
30 g passion fruit purée 10% sugar	1.06oz
30 g granulated sugar	1.06oz
3.5 g yellow pectin	0.12oz
100 g granulated sugar	3.53oz
30 g glucose syrup 44/45	1.06oz
3 g citric acid 1:1	0.11oz

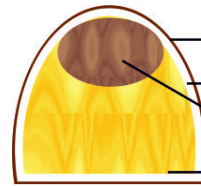
Mix the first amount of sugar with the pectin. Heat the cacao fruit juice and passionfruit puree to 80°C / 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C / 219.2°F. Immediately stir in the citric acid pour into a bowl, cover with cling film and leave to set at room temperature. When cool, blend until smooth with a hand blender and fill into a disposable piping bag.

Ganache white Dominicana Blanc 36% with cacao fruit juice and passion fruit

250 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	8.82oz
50 g passion fruit purée 10% sugar	1.76oz
25 g invert sugar	0.88oz
25 g glucose syrup 44/45	0.88oz
4 g Bourbon vanilla bean (1 pc = 4g)	0.14oz
60 g butter	2.12oz
575 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	20.28oz
25 g Cacaobutter Bio, Cacao butter, Grated	0.88oz

Bring the cacao fruit juice and the passionfruit puree, invert sugar, glucose, salt and vanilla to the boil. Pour in increments over the couverture and cacao butter to obtain a smooth homogenous ganache. Add the butter and mix well. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Structure



Cacaobutter
Couverture
Preserve
Ganache

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366.5 g Cacao Juice Preserve	12.93oz
1014 g Ganache white Dominicana Blanc 36% with cacao fruit juice and passion fruit	35.77oz
600 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	21.16oz

Felchlin Marketing Material

7 piece Mould Duetto	
1 piece Duetto stamp bottom, half-sphere	
50 g Colored cocoa butter black, Cacao butter with colour	1.76oz
50 g Colored cocoa butter brown, Cacao butter with colour	1.76oz

Casting of mould

Pipe a small amount of black/brown cacao butter into a Felchlin half sphere Duetto mould. Using the Felchlin dendritic stamp press into the mould and remove to obtain the typical dendritic pattern. Leave at room temperature until set. Mould with Organic White Couverture Dominican Blanc 36%.

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Finishing

Fill 1.5 - 2 g / 0.05 - 0.07 oz of the cacao juice preserve into the pre-lined moulds. Leave for approximately 2 hours at room temperature until a thin skin forms on the surface. Carefully pipe over 3.5 - 4 g / 0.12 - 0.14 oz of the cacao juice ganache on top of the preserve. Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours. Cover with tempered couverture and refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould.

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

FELCHLIN PRODUCTS

CF92	Colored cocoa butter black, Cacao butter with colour
CF93	Colored cocoa butter brown, 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
VO72	Mould Duetto
WH92	Duetto stamp bottom, half-sphere

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould
Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches



Duetto stamp

WH92 Duetto stamp bottom, half-sphere
WH93 Duetto stamp top, conical

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Recipe number : PR10673

Description : White Chocolate Ganache with Cacao-Fruitjuice and Passionsfruit

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	468
Selling days	14 days	Kilojoule (kJ)	1960
Selling price		Lipids	31.72 g
Selling unit	100 g	saturated fatty acids	19.37 g
		Carbohydrates	40.69 g
		of which sugars	40.87 g
		Proteins	3.41 g
		Salt	0.12 g

Declaration :

Sugar, cocoa butter, cacao fruit juice 20%, **whole milk powder**, passion fruit purée 4%, **butter**, glucose syrup (wheat glucose), confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No.5, sunset yellow FCF, allura red AC FD&C Red No.40, indigotine, brilliant blue FCF FD&C Blue No.1)), invert sugar, vanilla, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF, allura red AC FD&C Red No. 40, indigotine, brilliant blue FCF FD&C Blue No. 1), gelling agent (pectin), acidifying agent (citric acid), water, emulsifier (sunflower lecithin), vanilla extract

State 26.03.2024

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

Allergen information is compliant with current Swiss legislation