

Caramel fleur de sel

Cut Pralines



RECIPE QUANTITY 100 pieces

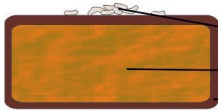
RECIPE NUMBER PR10206

Caramel cut-resistant

600 g Caramel brûlé fleur de sel 21.16oz
60 g butter 2.12oz

Bring the Caramel to a boil. Incorporate the butter and boil to 117°C / 242.6°F.

Structure



Fleur de Sel
Caramel
Couverture

Caramel fleur de sel

660 g Caramel cut-resistant 23.28oz
500 g Maracaibo Clasificado 17.64oz
65%, Dark chocolate
couverture, Rondo
20 g fleur de sel 0.71oz

Felchlin Marketing Material

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

Caramel

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

Cover thinly with tempered couverture. Cut to 30 x 30 mm / 1.18 x 1.18 inches with a knife and enrobe with tempered couverture. Decorate with fleur de sel.

FELCHLIN PRODUCTS

CU08 Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM01 Caramel brûlé fleur de sel
VO07 Quadro plate, 305 x 305 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

Caramel fleur de sel

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

Caramel fleur de sel

Cut Pralines



Recipe number : PR10206

Description : Fine caramel praline with fleur de sel

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	488
Selling days	28 days	Kilojoule (kJ)	2044
Selling price		Lipids	31.1 g
Selling unit	100 g	saturated fatty acids	18.81 g
		Carbohydrates	47.34 g
		of which sugars	42.43 g
		Proteins	2.84 g
		Salt	1.72 g

Declaration :

Sugar, cacao kernel, **cream, butter, wheat glucose syrup (wheat glucose)**, cacao butter, fleur de sel (sea salt), water, vanilla

State 17.09.2024

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

Allergen information is compliant with current Swiss legislation