

Champagne cut praline

Pralines & Chocolates



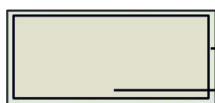
RECIPE QUANTITY	1	Quadro frame of 169 pieces	RECIPE NUMBER	PR60062
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Ganache white Edelweiss 36% with Marc de Champagne 40% vol.

150 g heavy cream 35%	5.29oz
100 g Marc de Champagne 40% vol.	3.53oz
100 g Cara-Molla, Caramel	3.53oz
1000 g Edelweiss 36%, White chocolate couverture, Rondo	35.27oz

Gently heat the heavy cream, Marc de Champagne et caramel to approx. 30°C / 86°F, add tempered couverture, homogenise.

Structure



Couverture
Ganache

Finishing

Pour the ganache into a 300 x 300 mm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inches with the harp. Enrobe with tempered Couverture and decorate. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, White chocolate couverture, Rondo
TM30	Cara-Molla, Caramel
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Champagne cut praline

1350 g <i>Ganache white Edelweiss 36% with Marc de Champagne 40% vol.</i>	47.62oz
550 g <i>Edelweiss 36%, White chocolate couverture, Rondo</i>	19.4oz

Felchlin Marketing Material

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Quadro frame green, 5 mm
- 1 piece Quadro foils bundle of 100 foils, 350 x 350 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

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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Recipe number : PR60062

Description : Praline with white ganache, flavoured with Marc de Champagne 40% vol.

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	544
Selling days	28 days	Kilojoule (kJ)	2278
Selling price		Lipids	36.63 g
Selling unit	100 g	saturated fatty acids	22.06 g
		Carbohydrates	43.86 g
		of which sugars	43.45 g
		Proteins	6.09 g
		Salt	0.26 g

Declaration :

Sugar, cocoa butter, **whole milk powder**, **cream**, **skimmed milk powder**, Marc (pomace brandy), water, **cream powder**, humectant, **emulsifier (soy lecithin)**, vanilla extract, edible salt, vanilla extract Madagascar

State 17.06.2025

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

Allergen information is compliant with current Swiss legislation