

Exotic Cuba

Grand Cru



RECIPE QUANTITY	10	Mythen mould of 21 pieces	RECIPE NUMBER	PR10016
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Ganache Milch Criolait 38% und Créole 49% mit Passionsfrucht und Mango

120 g icing sugar	4.23oz
320 g heavy cream 35%	11.29oz
170 g passion fruit puree without added sugar, Boiron	6oz
120 g Mango puree without sugar, Boiron	4.23oz
100 g butter	3.53oz
160 g past. liquid egg yolk	5.64oz
280 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	9.88oz
150 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	5.29oz
1.5 g sorbic acid	0.05oz

Lightly melt the icing sugar and deglaze with hot heavy cream, add the fruit purées, butter and sorbic acid, add the egg yolk and emulsify over a water bath at 84°C / 183°F. Gradually pour over the couvertures, homogenize with a blender.

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650 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	22.93oz
1420 g Ganache Milch Criolait 38% und Créole 49% mit Passionsfrucht und Mango	50.09oz

Felchlin Promotionsmaterial

10 piece Mythen mould for pralines 10 g	
50 g Colored cocoa butter red, Cacao butter with colour	1.76oz
75 g Colored cocoa butter yellow, Cacao butter with colour	2.65oz

Casting the mould

Spray the mould with tempered yellow cacao butter, spray one side of the mould with tempered red cacao butter. Cast the mould once with tempered couverture.

Finishing

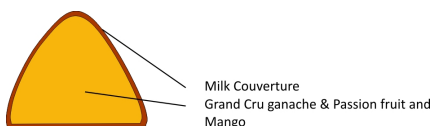
Fill the Ganache into the mould, let set overnight and seal with tempered couverture.

FELCHLIN PRODUCTS

CF94	Colored cocoa butter yellow, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo
VM04	Mythen mould for pralines 10 g

Please note: Some products are not available in all markets

Structure



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Felchlin Marketing Material



VM04 Mythen mould for pralines 10 g

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Recipe number : PR10016

Description : Praline with passion fruit and mango puree in a fine milk ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	19537
Selling days	28 days	Kilojoule (kJ)	81742
Selling price		Lipids	35.77 g
Selling unit	100 g	saturated fatty acids	20.92 g
		Carbohydrates	30.89 g
		of which sugars	29.76 g
		Proteins	5.42 g
		Salt	0.16 g

Declaration :

Sugar, cocoa butter, **cream**, passion fruit purée 8%, **egg yolk**, cacao kernel, mango, **skimmed milk powder**, **butter**, **whole milk powder**, **cream powder**, colours (tartrazine, sunset yellow), colour (allura red AC), **emulsifier (soy lecithin)**, preserving agent (sorbic 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