

# Amo - Caribbean Caramel

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	10	Amo moulds of 21 pieces	<b>RECIPE NUMBER</b>	PR10302
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### Caramel with Caribbean Fruits

400 g Caramel brûlé fleur de sel	14.11oz
200 g caraïbe fruit purée with 12% invert sugar syrup, Boiron	7.05oz

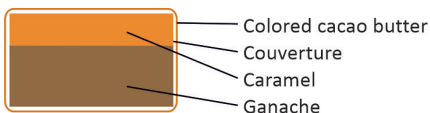
Heat the Caramel brûlé to 116°C / 241°F, add the hot Caraïbe fruit purée little by little and heat again to 106°C / 223°F, allow to cool to 35 - 40°C / 95 - 104°F and homogenize with an immersion blender.

### Milk ganache

320 g heavy cream 35%	11.29oz
65 g butter	2.29oz
35 g liquid sorbitol	1.23oz
420 g Grenada 38%, Milk chocolate couverture, Rondo	14.82oz

Boil the heavy cream, butter and sorbitol. Gradually pour over the couverture. Stir from the center out using a plastic spatula to create an elastic, shiny, homogenous ganache. Homogenize using a hand blender.

### Structure



### Amo - Caribbean Caramel

75 g Colored cocoa butter yellow, Cacao butter with colour	2.65oz
25 g Colored cocoa butter brown, Cacao butter with colour	0.88oz
750 g Edelweiss 36%, White chocolate couverture, Rondo	26.46oz
600 g Caramel with Caribbean Fruits	21.16oz
840 g Milk ganache	29.63oz

### Felchlin Marketing Material

- 10 piece Mould for 21 praline "Amo" of 10 g each
- 210 piece Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert

### Coating

Spray the Amo mould with tempered yellow and brown cacao butter. Cast the mould with milk couverture and place for approx. 10 minutes in the refrigerator.

### Finishing

Place 2.5 g / 0.09 oz of the caramel per praline, let crystallise. Pipe 3.5 g / 0.1 oz of the Ganache. Let crystallise at approx. 12 - 15°C / 53.6 - 59°F for 24 hours. Bring to room temperature and cover with tempered couverture. Place in the fridge for approx. 20 - 30 minutes before carefully removing from the mould.

### FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
VO97	Mould for 21 praline "Amo" of 10 g each
WG27	Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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**VO97 Mould for 21 praline "Amo" of 10 g each**



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**WG27 Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert**

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**Recipe number :** PR10302

**Description :** Fruit caramel praliné with pineapple, coconut milk, lime and milk ganache

#### Sales data :

Shelf life	21 days
Selling days	14 days
Selling price	
Selling unit	100 g

#### Nutritional values per 100 g :

Kilocalorie (kcal)	490
Kilojoule (kJ)	2051
Lipids	35.16 g
saturated fatty acids	21.27 g
Carbohydrates	38.78 g
of which sugars	36.22 g
Proteins	4.3 g
Salt	0.19 g

#### Declaration :

Sugar, cacao butter, **cream, whole milk powder**, fruits (pineapple, coconut cream (coconut 80%, water), lime), **cream, skimmed milk powder, butter**, cacao kernel, **wheat glucose syrup (wheat glucose)**, humectant (sorbitol), invert sugar syrup, **cream powder**, colours (tartrazine, sunset yellow), rum (cane sugar brandy), water, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), **emulsifier (soy lecithin)**, fleur de sel (sea salt), vanilla extract, vanilla

State 14.10.2024

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

Allergen information is compliant with current Swiss legislation