

Amo - Praline Raspberry and Lychee

Pralines & Chocolates



RECIPE QUANTITY	10	Amo moulds of 21 pieces	RECIPE NUMBER	PR10092
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Lychee Apple-Juice Jelly

250 g lychee purée without added sugar, Boiron	8.82oz
125 g apple juice	4.41oz
340 g granulated sugar	11.99oz
70 g glucose powder 38 DE	2.47oz
7.5 g yellow pectin	0.26oz
40 g granulated sugar	1.41oz
7.5 g citric acid 1:1	0.26oz

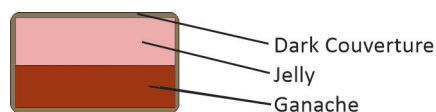
Boil the purée and apple juice to 60°C / 140°F. Mix the first amount of sugar and glucose powder together and sprinkle in the liquid. Bring to a boil. Mix the pectine and the second amount of sugar together and add. Boil to 105°C / 221°F; 73 Brix. Finally, incorporate the citric acid, pour onto a tray. Cover with cling film and let cool. Pipe into the mould.

Ganache Grenada 38% and 65% with raspberries

215 g raspberry puree without added sugar, Boiron	7.58oz
100 g liquid sorbitol	3.53oz
60 g glucose syrup DE 41-46	2.12oz
65 g butter	2.29oz
110 g Grenada 65%, Dark chocolate couverture, Rondo	3.88oz
265 g Grenada 38%, Milk chocolate couverture, Rondo	9.35oz
40 g Himbeergeist 40%vol. raspberry brandy	1.41oz

Bring the purée, sorbitol, glucose syrup and butter to the boil. Pour the hot liquid gradually over the couverture and make a ganache by stirring carefully with a spatula, homogenise with a hand blender. Process at 30 - 35°C / 86 - 95°F.

Structure



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750 g Grenada 65%, Dark chocolate couverture, Rondo	26.46oz
840 g Lychee Apple-Juice Jelly	29.63oz
855 g Ganache Grenada 38% and 65% with raspberries	30.16oz

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	
75 g Colored cocoa butter red, Cacao butter with colour	2.65oz
25 g Colored cocoa butter brown, Cacao butter with colour	0.88oz

Casting the mould

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

Finishing

Pipe 2.5 g / 0.09 oz of the jelly per praline. Pipe 3.5 g / 0.12 oz of the ganache onto the jelly. Let crystallise 24 h at 12 - 15°C / 53.6 - 59°F. Seal with dark couverture. Refrigerate for approx. 20 minutes and remove from mould.

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FELCHLIN PRODUCTS

CF93	Colored cocoa butter brown, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
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



VO97 Mould for 21 pralines "Amo", of 10g each

Format 275 x 135 x 24 mm



WG27 Packaging Amo for 1 praline

Format 74 x 74 x 24 mm

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Recipe number : PR10092

Description : Fine lychee jelly and fruity raspberry ganache, flavoured with raspberry brandy

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	25079
Selling days	14 days	Kilojoule (kJ)	104930
Selling price		Lipids	24.12 g
Selling unit	100 g	saturated fatty acids	14.57 g
		Carbohydrates	43.23 g
		of which sugars	37.86 g
		Proteins	2.84 g
		Salt	0.03 g

Declaration :

Sugar, cacao kernel, cacaobutter, lychee 10%, raspberry 8%, apple juice, humectant (sorbitol), glucose powder, **butter**, glucose syrup (wheat glucose), raspberry brandy 2%, **skimmed milk powder**, **whole milk powder**, pear juice concentrate, **cream powder**, gelling agent (pectin), colour (allura red AC), acidifying agent (citric acid), water, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), **emulsifier (soy lecithin)**, 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