

# Opus Blanc with White Peach

## Pralines & Chocolates



RECIPE QUANTITY 252 pieces

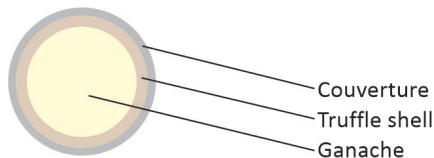
RECIPE NUMBER TR30016

### Ganache white Opus Blanc 35% with White Peach 24%vol.

350 g heavy cream 35%	12.35oz
50 g butter	1.76oz
50 g invert sugar	1.76oz
350 g White Peach 24%vol.	12.35oz
1000 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	35.27oz
2 g sorbic acid	0.07oz

Bring the cream, butter and invert sugar to the boil. Add the liqueur. Warm the couverture to 40°C / 104°F, fold in and homogenise. Add the sorbic acid at the end.

### Structure



### Finsihing

Fill the ganache into hollow balls at approx. 30°C / 86°F and leave to stand overnight. Cover and enrobe with couverture, roll on a rack.

### FELCHLIN PRODUCTS

CO35 Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo

Please note: Some products are not available in all markets

### Opus Blanc with White Peach

680.4 g truffle shells 26mm Ø (252 Stück)	24oz
1710 g Ganache white Opus Blanc 35% with White Peach 24% vol.	60.32oz
800 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	28.22oz

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**Recipe number :** TR30016

**Description :** White truffles with fine White-Peach-Ganache

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	532
Selling days	28 days	Kilojoule (kJ)	2226
Selling price		Lipids	37.41 g
Selling unit	100 g	saturated fatty acids	23.05 g
		Carbohydrates	38.81 g
		of which sugars	39.98 g
		Proteins	5.63 g
		Salt	0.18 g

**Declaration :**

Sugar, cocoa butter, **whole milk powder**, **cream**, peach liqueur 10% (water, sugar, alcohol, peach juice from concentrate, flavours), **skimmed milk powder**, **butter**, invert sugar, preserving agent (sorbic acid), emulsifier (sunflower lecithin), **emulsifier (soy lecithin)**, vanilla

State 05.11.2024

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

Allergen information is compliant with current Swiss legislation