

# Suntory Whisky-Pecan Praline

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	4	Valletta moulds of 21 pieces	<b>RECIPE NUMBER</b>	PR10708
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### Milk Ganache Opus Lait 38% with whisky 40% vol.

90 g heavy cream 35%	3.17oz
2 g tahiti vanilla bean	0.07oz
25 g honey Wildflower	0.88oz
22 g dextrose powder	0.78oz
10 g sorbitol powder	0.35oz
20 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	0.71oz
190 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	6.7oz
15 g butter	0.53oz
30 g Whisky 40%vol. Suntory Toki	1.06oz

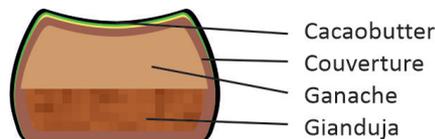
Bring the cream with the vanilla to the boil. Dissolve honey and sugars. Gradually add in portions to the Couverture. Stir in the butter and whisky at ideally 35 - 40°C / 95 - 104°F emulsify using an immersion blender.

### Gianduja pecans

150 g pecans	5.29oz
20 g water	0.71oz
90 g granulated sugar	3.17oz
20 g glucose syrup DE 41-46	0.71oz
0.8 g sea salt	0.03oz
1 g tahiti vanilla bean	0.04oz
90 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	3.17oz
35 g Cacaobutter Bio, Cacao butter, Grated	1.23oz

Toast the pecans. Make a caramel with the water and sugars. Pour over toasted pecans. Grind pecans into paste, add and sea salt. Melt chocolate and cacao butter. Add to pecan paste. Temper to 23.5°C / 74.3°F.

### Structure



### Suntory Whisky-Pecan Praline

404 g Milk Ganache Opus Lait 38% with whisky 40% vol.	14.25oz
270 g Gianduja pecans	9.52oz
450 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	15.87oz

Felchlin Marketing Material

**Felchlin**  
SWITZERLAND

20 g Colored Cacao Butter natural green	0.71oz
20 g Colored Cacao Butter natural yellow	0.71oz
20 g Colored Cacao Butter gold	0.71oz
50 g Colored Cacao Butter natural dark brown	1.76oz

### Casting the mould

Decorate the moulds with tempered yellow, gold and green cacao butter using a milk frother and spray lightly with dark brown. Mould with tempered couverture and leave to crystallise at room temperature.

### Finishing

When the ganache is at 31 - 33°C / 87.8 - 91.4 °F pipe in 4.5 g / 0.16 oz and chill to set. Pipe in 3 g / 0.11 oz of the Gianduja onto the Ganache. Leave to crystalize at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours before closing the moulds with tempered couverture. Place the moulds in the fridge at 5°C / 41°F for approximately 15 minutes before carefully removing the finished chocolates from the moulds.

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## Pralines & Chocolates

### FELCHLIN PRODUCTS

CF71	Colored Cacao Butter natural green
CF72	Colored Cacao Butter natural yellow
CF77	Colored Cacao Butter natural dark brown
CF79	Colored Cacao Butter gold
CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo

Please note: Some products are not available in all markets

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## Pralines & Chocolates



**Recipe number :** PR10708

**Description :** Praline with whisky ganache and pecan gianduja enrobed in the finest couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	21 days	Kilocalorie (kcal)	496
Selling days	14 days	Kilojoule (kJ)	2075
Selling price		Lipids	36.06 g
Selling unit	100 g	saturated fatty acids	18.99 g
		Carbohydrates	34.19 g
		of which sugars	31.13 g
		Proteins	4.83 g
		Salt	0.09 g

**Declaration :**

Sugar, cacao kernel, cacao butter, **pecans 8%**, **cream, whole milk powder**, Whisky (cereal based spirit) 2%, honey 2%, dextrose, **butter**, water, glucose syrup (wheat glucose), humectant (sorbitol), vanilla, sea salt, emulsifier (sunflower lecithin)

State 09.09.2025

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

Allergen information is compliant with current Swiss legislation