

Truffles Port

Grand Cru



RECIPE QUANTITY 126 pieces

RECIPE NUMBER TR30009

Ganache Port

285 g Port	10.05oz
45 g invert sugar	1.59oz
90 g butter	3.17oz
500 g Maracaibo Créole 49%, Milk chocolate couverture, Rondo	17.64oz

Warm the port, invert sugar and butter to 35 - 40°C / 95 - 104°F and whip. mix with the dissolved couverture approx. 45°C / 113°F, homogenise.

Filling Sultanas

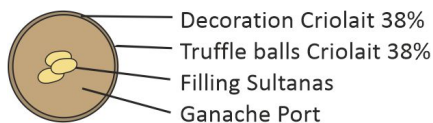
75 g sultanas	2.65oz
75 g Port	2.65oz

Soak the sultanas in the port wine for several days.

Decoration Criolait 38%

300 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	10.58oz
50 g chocolate powder	1.76oz

Structure



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340.2 g truffle balls Criolait 38%	12oz
<i>(126 pc)</i>	
920 g Ganache Port	32.45oz
150 g Filling Sultanas	5.29oz
350 g Decoration Criolait 38%	12.35oz

Finishing

Provide the truffle chocolate shells Maracaibo Criolait 38%. Fill half-press the ganache at 32°C / 89.6°F into the truffle shells. Pipe the preserved sultanas. After with the rest of the ganache and leave to stand overnight. Seal and cover the truffles with Maracaibo Criolait 38% couverture and roll in chocolate powder.

FELCHLIN PRODUCTS

CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS58	Maracaibo Créole 49%, Milk chocolate couverture, Rondo

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Recipe number : TR30009

Description : Truffles with port wine ganache and pickled sultanas

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	475
Selling days	28 days	Kilojoule (kJ)	1989
Selling price		Lipids	30.78 g
Selling unit	100 g	saturated fatty acids	18.81 g
		Carbohydrates	35.25 g
		of which sugars	35.48 g
		Proteins	4.94 g
		Salt	0.15 g

Declaration :

Sugar, port wine 20%, cacaobutter, cacao kernel, **butter**, **skimmed milk powder**, sultanas, **cream powder**, **whole milk powder**, invert sugar, cacao powder, **emulsifier (soy lecithin)**, vanilla extract, vanilla

State 31.05.2022