

Vegan Ganache Choc Blanc

Cut Pralines with Beleaf



RECIPE QUANTITY	169 pieces	RECIPE NUMBER	PR80007
------------------------	------------	----------------------	---------

Ganache, Vegan Choc Blanc 38%, oat

250 g Oat Cream Alternative, vegan, beleaf	8.82oz
35 g invert sugar	1.23oz
700 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar	24.69oz
35 g Butter Alternative, vegan, beleaf	1.23oz

Structure



Bring the oat cream alternative and invert sugar to the boil, chop the Vegan Choc Blanc, soften the butter alternative to a creamy consistency, pour the liquid, little by little over the Vegan Choc Blanc, create an emulsion from the centre with a spatula, homogenise with the aid of a hand blender, mixing in the butter alternative to a creamy consistency.

Attention

Butter alternative fat must not be broken, otherwise the fat structure will be broken and the ganache will become too soft.

Shelf life extension

to 6 weeks with the addition of 1 g per mille sorbic acid.

Note

Instead of Butter Alternative, vegan, beleaf, you can also use Butter alternative, Organic, Naturli.

Vegan Ganache Choc Blanc

1020 g Ganache, Vegan Choc Blanc 38%, oat **35.98oz**

600 g Vegan Choc Blanc 38% Organic, Cacao based product, Bar **21.16oz**

Felchlin Marketing Material

2 piece Quadro frame green, 5 mm

1 piece Quadro plate, 305 x 305 mm

1 piece Quadro foils bundle of 100 foils, 350 x 350 mm

9 piece Sticker Vegan, 21 pieces

Finishing

Pour the ganache into a Quadro frame of 300 x 300 mm / 11.811 x 11.811 inches frame of 10 mm / 0.39 inches in height. Smooth out, place in the fridge for 10 minutes so that the heat is dissipated as quickly as possible and a stable crystal structure is formed, leave to crystallise overnight at 16°C / 60.8°F cover with tempered Vegan Choc cut and at 22.5 x 22.5 mm / 0.89 x 0.89 inch with the harp. Enrobe with tempered Vegan Choc.

FELCHLIN PRODUCTS

DF02	Vegan Choc Blanc 38% Organic, Cacao based product, Bar
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
WB05	Sticker Vegan, 21 pieces
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm

Please note: Some products are not available in all markets

Vegan Ganache Choc Blanc

Cut Pralines with Beleaf

Felchlin Marketing Material



Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches



WB05 Sticker Vegan

21 pieces per sheet à 25 x 45 mm / 0.98 x 1.77 inches

Vegan Ganache Choc Blanc

Cut Pralines with Beleaf



Recipe number : PR80007

Description : Vegan Cut Praline with Choc Blanc

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	537
Selling days	14 days	Kilojoule (kJ)	2248
Selling price		Lipids	38.5 g
Selling unit	100 g	saturated fatty acids	22.33 g
		Carbohydrates	44.19 g
		of which sugars	35.14 g
		Proteins	1.2 g
		Salt	0.18 g

Declaration :

Cacaobutter, raw cane sugar, oat cream alternative (**oat flour**, water, sunflower oil, modified starch, thickening agent (carboxymethylcellulose, cellulose), emulsifier (mono- and diglycerides of fatty acids), salt), rice syrup powder, **almonds**, desiccated coconut, invert sugar, vegan butter alternative with rapeseed oil and cacao butter (rapeseed oil, cacaobutter, coconut oil, carrot juice, salt, flavour), fleur de sel (sea salt), emulsifier (sunflower lecithin), vanilla extract

State 25.06.2024

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

Allergen information is compliant with current Swiss legislation