

Lemon Earl Grey

Cut Pralines



RECIPE QUANTITY 169 pieces

RECIPE NUMBER PR10025

Ganache milk Criolait 38% with Earl Grey Tee tea

430 g heavy cream 35%	15.17oz
25 g Earl grey bergamot tea	0.88oz
45 g lemon juice fresh	1.59oz
680 g Maracaibo Crème 33%, Milk chocolate couverture, Rondo	23.99oz
120 g lemon zest (1 lemon = 5g)	4.23oz
120 g butter	4.23oz

Bring the cream to the boil, add the Earl Grey Bergamot tea, leave to infuse for 5 minutes, strain. Add the lemon juice and rapée, cool down to 32°C / 89.6°F, add the tempered couverture and butter, mix.

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400 g Maracaibo Crème 33%, Milk chocolate couverture, Rondo	14.11oz
1420 g Ganache milk Criolait 38% with Earl Grey Tee tea	50.09oz

Felchlin Marketing Material

1 piece Quadro plate, 305 x 305 mm
2 piece Quadro frame green, 5 mm
1 piece Quadro frame yellow, 2.5 mm

Finishing

Pour the ganache into a 300 x 300 mm / 11.81 x 11.81 inches frame at 12.5 mm / 0.492 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inches with the harp. Enrobe with tempered Couverture and decorate. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Structure



Couverture
Ganache

FELCHLIN PRODUCTS

CS34	Maracaibo Crème 33%, Milk chocolate couverture, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO09	Quadro frame yellow, 2.5 mm

Please note: Some products are not available in all markets

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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

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Description : Cut praline with lemon Earl Grey tea bergamot ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	481
Selling days	14 days	Kilojoule (kJ)	2012
Selling price		Lipids	35.69 g
Selling unit	100 g	saturated fatty acids	21.26 g
		Carbohydrates	33.2 g
		of which sugars	32.17 g
		Proteins	6.01 g
		Salt	0.21 g

Declaration :

Cream, sugar, cacaobutter, whole milk powder, grated lemon zest, butter, skimmed milk powder, partial skimmed milk powder, cacao kernel, lemon juice, tea with bergamot, emulsifier (soy lecithin), vanilla

State 13.05.2025

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

Allergen information is compliant with current Swiss legislation