

Maracaibo Cassis

Cut Pralines



RECIPE QUANTITY	169 pieces	RECIPE NUMBER	PR10023
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Cassis jelly

93 g cassis purée without added sugar, Boiron	3.28oz
20 g granulated sugar	0.71oz
8.3 g yellow pectin	0.29oz
73 g glucose syrup DE 41-46	2.58oz
147 g granulated sugar	5.19oz
4 g citric acid 1:1	0.14oz
63 g water	2.22oz

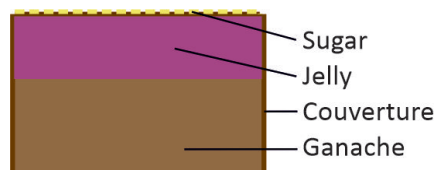
Bring the purée to a boil. Mix the first sugar amount and the pectin and gradually add into the purée. Boil for 1 minute and add the glucose, invert sugar and the second amount of sugar and boil to 103°C / 217.4°F while stirring. Add the water-citric acid mixture and mix well.

Ganache dark Maracaibo 65% with Cara Molla and sorbic acid

276 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo tempered	9.74oz
50 g Cara-Molla, Caramel 30°C / 86°F	1.76oz
173 g heavy cream 35% 30°C / 86°F	6.1oz
0.3 g sorbic acid	0.01oz

Temper the couverture, heat the Cara-Molla and cream to 30°C / 86°F and mix together with the sorbic acid, vacuum seal.

Structure



Maracaibo Cassis

600 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	21.16oz
400 g Cassis jelly	14.11oz
500 g Ganache dark Maracaibo 65% with Cara Molla and sorbic acid	17.64oz

Felchlin Promotionsmaterial

- 1 piece Quadro plate, 305 x 305 mm
- 2 piece Silicon frame white, 5 mm
- 1 piece Backflon foil, single (re-usable), 365 x 365 mm

Jelly

Immediately pour onto a Backflon foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 5 mm / 0.197 inches in height and spread level. Leave to cool at room temperature for at least an hour.

Lay a further 5 mm / 0.197 Quadro frame onto the pre-framed jelly, pour over the ganache, and spread level. Leave to crystallise for 24 hours at 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.89 x 0.89 inch, and stamp with couverture, decorate.

FELCHLIN PRODUCTS

CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM30	Cara-Molla, Caramel
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

Finishing

Felchlin
SWITZERLAND

Maracaibo Cassis

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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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Recipe number : PR10023

Description : Cut praline with dark ganache with cassis jelly

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	454
Selling days	14 days	Kilojoule (kJ)	1900
Selling price		Lipids	29.42 g
Selling unit	100 g	saturated fatty acids	17.88 g
		Carbohydrates	40.53 g
		of which sugars	36.12 g
		Proteins	3.78 g
		Salt	0.01 g

Declaration :

Sugar, cacao kernel, **cream**, cacao butter, cassis 6%, water, glucose syrup (wheat glucose), **cream powder**, gelling agent (pectin), humectant, acidifying agent (citric acid), preserving agent (sorbic acid), vanilla, edible salt, vanilla extract Madagascar

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