

# Dragée - Almond with Fleur de sel

## Pralines & Chocolates



RECIPE QUANTITY 8550 g

RECIPE NUMBER CS15186

### Coated Almonds & fleur de sel

2900 g Caramelised Almonds	102.29oz
50 g fleur de sel	1.76oz
5000 g Madagascar 64%-72h, Dark chocolate couverture, Rondo	176.37oz

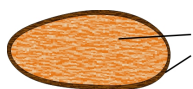
Place the almonds caramelized with fleur de sel into a rotating drum. Temper the Costa Rica 70%-72h at 40°C/104°F and add little by little. It is important not to add too much of the couverture at once so that the coffee beans do not stick together. Repeat the process until all the couverture is used.

### Caramelised Almonds

50 g water	1.76oz
200 g granulated sugar	7.05oz
600 g almonds peeled, whole	21.16oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Combine the sugar and water and bring to the boil. Add the almonds, roast until golden brown and add the Cacaobutter. Pour onto a marble table to cool. Immediately separate the almonds from each other to get individual pieces.

### Structure



Caramelised Almond  
Couverture & Cacao powder  
coating

### Dragée - Almond with Fleur de sel

**7950 g Coated Almonds & fleur de sel**  
**280.43oz**

**600 g cacao powder 20-22%,** **21.16oz**  
**cacao powder**

### Finishing

Finally coat with Cacao powder before the couverture has completely crystallised.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS88	Madagascar 64%-72h, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder

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**Recipe number :** CS15186

**Description :** Caramelised almonds coated in dark Grand Cru couverture with fleur de sel

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	56 days	Kilocalorie (kcal)	545
Selling days	42 days	Kilojoule (kJ)	2283
Selling price		Lipids	40.09 g
Selling unit	100 g	saturated fatty acids	17.88 g
		Carbohydrates	32.85 g
		of which sugars	29.65 g
		Proteins	10.16 g
		Salt	0.58 g

**Declaration :**

Cacao kernel, sugar, **almonds** 23%, cacao butter, cacao powder, water, fleur de sel (sea salt) 1%, acidity regulator (potassium carbonate), vanilla

State 09.08.2022