

Praline Piemontese

Pralines & Chocolates



RECIPE QUANTITY 5 Vela moulds of 49 pieces RECIPE NUMBER PR10005

Hazelnut gianduja

1000 g Rustica Noble Piemontese 60%, Praline Paste Hazelnut	35.27oz
500 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo tempered	17.64oz

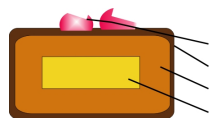
Combine the praliné past and tempered couverture and stir until smooth.

Lemon Cream Brûlé

75 g icing sugar	2.65oz
75 g heavy cream 35%	2.65oz
25 g glucose syrup 44/45	0.88oz
10 g liquid sorbitol	0.35oz
1 g Bourbon vanilla bean (1 pc = 4g)	0.04oz
30 g lemon juice fresh	1.06oz
2 g lemon zest	0.07oz
0.5 g pink pepper 2 turnings of pepper mill	0.02oz
25 g granulated sugar	0.88oz
2 g yellow pectin	0.07oz
0.6 g fleur de sel 1 pinch	0.02oz
100 g butter	3.53oz

Caramelize the sugar, bring the heavy cream, the glucose, the sorbitol, vanilla, lemon peel to a boil and deglaze the sugar. Add the pink pepper. Mix the sugar with the pectin and boil for a short time. Refrigerate. Add the fleur de sel and butter and stir to a smooth - not creamy - mass

Structure



Broken pink Pepper grain
Dark Couverture
Hazelnut gianduja
Lemon Cream Brûlé

Praline Piemontese

1500 g Hazelnut gianduja	52.91oz
340 g Lemon Cream Brûlé	11.99oz
1000 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	35.27oz
16 g pink pepper	0.56oz

Felchlin Promotionsmaterial

Chocoflex silicon mould for 49 pralines "La Vela"

Finishing

Fill half of the La Vela mould with the gianduja. Pipe a small dot of Cream Brûlée on the middle onto the gianduja, without it coming to the edge. Fill the La Vela mould with Gianduja and refrigerate for 30 minutes. Remove from the refrigerator, seal with couverture. Refrigerate for another 45 minutes, remove from mould. Enrobe with couverture, place a pink pepper corn.

FELCHLIN PRODUCTS

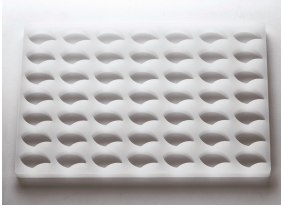
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
DC44	Rustica Noble Piemontese 60%, Praline Paste Hazelnut
VO14	Chocoflex silicon mould for 49 pralines "La Vela"

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO14 Chocoflex silicon mould for 49 pralines, La Vela

195 x 290 mm

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Recipe number : PR10005

Description : A core of Lemon with a hint of pink pepper coated in hazelnut gianduja, covered with dark Grand Cru couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	568
Selling days	28 days	Kilojoule (kJ)	2376
Selling price		Lipids	40.35 g
Selling unit	100 g	saturated fatty acids	17.59 g
		Carbohydrates	42.1 g
		of which sugars	36.99 g
		Proteins	6.08 g
		Salt	0.08 g

Declaration :

Sugar, **hazelnuts 21%**, cacao kernel, cacaobutter, **butter**, **cream**, **skimmed milk powder**, **whole milk powder**, lemon juice, glucose syrup (wheat glucose), pepper, **cream powder**, humectant (sorbitol), grated lemon zest, gelling agent (pectin), vanilla, **emulsifier (soy lecithin)**, fleur de sel (sea salt)

State 27.06.2023

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

Allergen information is compliant with current Swiss legislation