

Caramel truffles egg

Pralines & Chocolates



RECIPE QUANTITY 55 pieces

RECIPE NUMBER TR10046

Ganache Milch Criolait 38% mit Cara Molla

105 g heavy cream 35%	3.7oz
20 g liquid sorbitol	0.71oz
125 g Cara-Molla, Caramel	4.41oz
2 g fleur de sel 2 Prisen	0.07oz
340 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	11.99oz

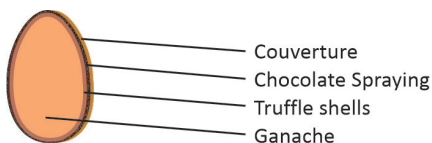
Bring the cream and sorbitol to the boil. Mix the cara molla and fleur de sel into the boiled liquid. Then pour the liquid gradually over the couverture, starting from the centre and using a plastic spatula to make a smooth and shiny emulsion. Homogenise with a hand blender.

Chocolate Spraying Mixture Maracaibo 65%

100 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	3.53oz
50 g Cacaobutter Bio, Cacao butter, Grated	1.76oz

Melt the dark chocolate couverture and add the liquid cacao butter. Mix together and strain before using. Spray at 32 - 34°C / 89.6 - 93.2°F.

Structure



Caramel truffles egg

590 g Ganache Milch Criolait 38% mit Cara Molla	20.81oz
220 g truffle shells egg Cru Suhum 65% Organic (55 piece)	7.76oz
150 g Chocolate Spraying Mixture Maracaibo 65%	5.29oz
55 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	1.94oz

Finishing

Pipe the ganache into dark egg hollow shells, allow to crystallise for at least 12 - 24 hours at a temperature of 12 -16°C / 53.6 - 60.8°F, seal the opening with dark couverture. Spray the top with couverture spraying and fillet with milk couverture.

FELCHLIN PRODUCTS

05.0105	truffle shells egg Cru Suhum 65% Organic
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
TM30	Cara-Molla, Caramel

Please note: Some products are not available in all markets

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Recipe number : TR10046

Description : Caramel-Ganache mit Fleur de Sel

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	537
Selling days	28 days	Kilojoule (kJ)	2246
Selling price		Lipids	38.49 g
Selling unit	1 piece	saturated fatty acids	23.66 g
		Carbohydrates	40.25 g
		of which sugars	36.34 g
		Proteins	5.32 g
		Salt	0.33 g

Declaration :

Sugar, cacao kernel, cocoa butter, **cream, skimmed milk powder, whole milk powder, cream powder**, water, humectant (sorbitol), humectant, fleur de sel (sea salt), **emulsifier (soy lecithin)**, vanilla, edible salt, vanilla extract Madagascar

State 11.07.2024

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

Allergen information is compliant with current Swiss legislation