

Tropical Sunset

Pralines & Chocolates



RECIPE QUANTITY	9	Duna moulds of 21 pieces	RECIPE NUMBER	PR10672
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Tropical Fruit Caramel

200 g granulated sugar	7.05oz
30 g glucose syrup DE 41-46	1.06oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
1 g fleur de sel	0.04oz
45 g heavy cream 35%	1.59oz
50 g Mango puree without sugar, Boiron	1.76oz
50 g passion fruit puree without added sugar, Boiron	1.76oz
50 g coconut purée	1.76oz
30 g butter	1.06oz

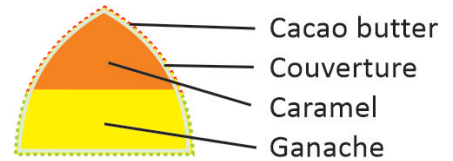
Make a pale caramel with the sugar, glucose and vanilla. Bring the other ingredients to the boil and add carefully to the caramel. Stirring continuously cook the caramel to 107°C / 224.6°F. Cool down at room temperature and when the temperature has reached 35°C / 95°F emulsify with a hand blender. Leave to cool again to 26 - 30°C / 78.8 - 86°F.

Ganache white Dominicana Blanc 36% with cream

300 g heavy cream 35%	10.58oz
25 g butter	0.88oz
4 g bourbon vanilla bean (1 pc = 4g)	0.14oz
25 g glucose syrup DE 41-46	0.88oz
50 g invert sugar	1.76oz
500 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	17.64oz

Bring the cream, butter, vanilla, glucose and invert sugar, to the boil, then pour in increments over the couverture to obtain a smooth homogenous ganache. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Structure



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460 g Tropical Fruit Caramel	16.23oz
900 g Ganache white Dominicana Blanc 36% with cream	31.75oz
800 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	28.22oz

Felchlin Marketing Material

9 piece Mould for 21 pralines "Duna" of 10g each	
70 g Colored cocoa butter yellow, Cacao butter with colour	2.47oz
50 g Colored cocoa butter dark green, Cacao butter with colour	1.76oz
20 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.71oz
10 g Colored cocoa butter red, Cacao butter with colour	0.35oz
20 g Colored cocoa butter black, Cacao butter with colour	0.71oz

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Casting

Spray speckled white, orange and black cacao butter into chocolate moulds. Leave at room temperature until set. Dust lightly with gold powder before spraying with yellow and green cacao butter. Mould with Couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Finishing

Pipe 1.5 g / 0.05 oz of the caramel into the pre-lined moulds and leave for 2 - 3 hours at room temperature until a thin skin has formed on the surface. Pipe approx. 3.5 g / 0.12 oz of the ganache over the caramel and leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours. Cover with tempered Couverture and refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

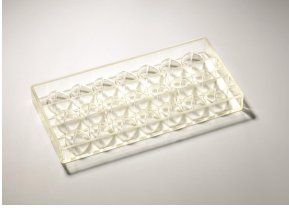
CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF92	Colored cocoa butter black, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CF95	Colored cocoa butter dark green, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
VO41	Mould for 21 pralines "Duna" of 10g each

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO41 Mould for 21 pralines "Duna", of 10 g each

Made of macrolon
Format 275 x 135 mm
Selling unit: 1 pc

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Recipe number : PR10672

Description : Tropicalfruit Caramel with Vanilla Ganache

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	4114
Selling days	28 days	Kilojoule (kJ)	17214
Selling price		Lipids	37.7 g
Selling unit	100 g	saturated fatty acids	23.06 g
		Carbohydrates	40.19 g
		of which sugars	40.89 g
		Proteins	3.6 g
		Salt	0.17 g

Declaration :

Sugar, cocoa butter, **cream**, **whole milk powder**, invert sugar, glucose syrup (wheat glucose), **butter**, mango, passion fruit purée 2%, coconut 2%, vanilla, colours (tartrazine, sunset yellow), colours (tartrazine, sunset yellow, indigotine, brilliant blue), colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), fleur de sel (sea salt), colour calcium carbonates, colour (allura red AC), emulsifier (sunflower lecithin), vanilla extract, modified starch, vegetable fat, Trehalose, vegetable juice, spirulina, acidifier (citric acid)

State 17.12.2024

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

Allergen information is compliant with current Swiss legislation