

Mascarpone with Exotic Gelee

Pralines & Chocolates



RECIPE QUANTITY	7	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10668
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Orange-Yuzu gelée

170 g bitter orange purée	6oz
30 g yuzu purée without added sugar, Boiron	1.06oz
30 g granulated sugar	1.06oz
3.5 g yellow pectin	0.12oz
160 g granulated sugar	5.64oz
30 g glucose syrup DE 41-46	1.06oz

Mix the first amount of sugar with the pectin. Heat the fruit purees to 80°C / 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C / 219.2°F. Pour into a bowl, cover with cling film and leave to set at room temperature. When cool blend till smooth with a hand blender and fill into a disposable piping bag.

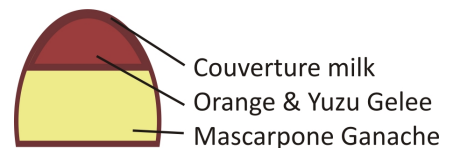
Ganache weiss Dominicana Blanc 36% with Mascarpone Orange

200 g heavy cream 35%	7.05oz
100 g mascarpone cheese	3.53oz
50 g invert sugar	1.76oz
25 g glucose syrup DE 41-46	0.88oz
2.5 g orange zest (1 orange = 5g)	0.09oz
2 g bourbon vanilla bean (1 pc = 4g)	0.07oz
285 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	10.05oz
15 g Cacaobutter Bio, Cacao butter, Grated	0.53oz

Bring the mascarpone, cream, glucose, invert sugar, vanilla and orange zest to the boil. Strain and pour in increments over the Couverture and cacao butter to obtain a smooth homogenous ganache.

When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender and pipe over the gelee into the moulded milk chocolate shells.

Structure



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425 g Orange-Yuzu gelée	14.99oz
680 g Ganache weiss Dominicana Blanc 36% with Mascarpone Orange	23.99oz
600 g Suhum 40% Organic, Milk chocolate couverture, Rondo	21.16oz

Felchlin Marketing Material

7 piece Mould Duetto	
20 g Colored cocoa butter brown, Cacao butter with colour	0.71oz
20 g Colored cocoa butter red, Cacao butter with colour	0.71oz
20 g Colored cocoa butter yellow, Cacao butter with colour	0.71oz
20 g Colored cocoa butter white_Cuzco white, Cacao butter with colour	0.71oz

Casting of mould

Spray orange then brown coloured cacao butter into Felchlin dome shaped Duetto chocolate moulds. If required, mask with film and spray firstly with orange then brown cacao coloured cacao butter. Remove the film and brush over with

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white and orange coloured cacao butter.
Leave at room temperature until set.
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

Fill 2 g / 0.07 oz of the jelly into the pre-lined moulds. Leave for approximately 2 hours at room temperature until a thin skin forms on the surface. Carefully pipe over 4 g / 0.14 oz of ganache on top of the jelly and leave to crystallise at ideally 15 - 18°C / 59 - 64°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
CF93	Colored cocoa butter brown, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CO02	Suhum 40% Organic, Milk chocolate couverture, Rondo
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
VO72	Mould Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72 Mould Duetto

21-piece double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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Recipe number : PR10668

Description : Mascarpone - Orange - Yuzu Pralines with organic chocolate

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	9849
Selling days	14 days	Kilojoule (kJ)	41208
Selling price		Lipids	31.8 g
Selling unit	100 g	saturated fatty acids	19.86 g
		Carbohydrates	39.68 g
		of which sugars	40.03 g
		Proteins	3.8 g
		Salt	0.11 g

Declaration :

Cacaobutter, sugar, raw cane sugar, **cream, whole milk powder**, orange, mascarpone cheese (**cream, milk**, acidifier (citric acid)), cacao kernel, glucose syrup (wheat glucose), invert sugar, yuzu, bitter orange 1%, gelling agent (pectin), grated orange zest 0.1%, vanilla, colours (tartrazine, sunset yellow, allura red AC, indigotine, brilliant blue), colour (allura red AC), colours (tartrazine, sunset yellow), colour calcium carbonates, modified starch, vegetable fat, Trehalose, emulsifier (sunflower lecithin), vanilla extract, vegetable juice, spirulina, acidifier (citric acid)

State 18.11.2024

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

Allergen information is compliant with current Swiss legislation