

# Cacao Fruit Caramels soft

## Pralines & Chocolates



<b>RECIPE QUANTITY</b>	1	Quadro frame of 10 mm / 0.98 inch approx. 169 pieces	<b>RECIPE NUMBER</b>	PR10621
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### Structure



Cacao Fruit Caramel Soft

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950 g *Caramel brûlé fleur de sel* 33.51oz

250 g *Cacao Fruit Couverture,* 8.82oz

*Dark chocolate couverture  
with cacao juice  
concentrate, Rondo*

### FELCHLIN PRODUCTS

CV15	Cacao Fruit Couverture, Dark chocolate couverture with cacao juice concentrate, Rondo
TM01	Caramel brûlé fleur de sel
VO07	Quadro plate, 305 x 305 mm
VO30	Silicon frame white, 5 mm
WR58	Backflon foil, single (re-usable), 365 x 365 mm

Please note: Some products are not available in all markets

### Felchlin Marketing Material

2 piece *Silicon frame white, 5 mm*

1 piece *Backflon foil, single (re-usable), 365 x 365 mm*

1 piece *Quadro plate, 305 x 305 mm*

### Finishing

Cook the caramel brûlé to 110°C / 230°F, add the liquid couverture and re-cook to 116°C / 240.8°F. Pour onto a foil into a 300 x 300 mm / 11.81 x 11.81 inches Quadro frame of 10 mm / 0.394 inch in height and spread level. Leave for approx. 60 minutes at room temperature until it is set. Cut to 22.5 x 22.5 mm / 0.89 x 0.89 inch. Pralines again leave to crystallise for another 2 - 3 hours and wrap in cellophane foil.

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### Felchlin Marketing Material



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#### Frames Quadro

VO07 Quadro plate Format 305 x 305 mm / 12.01 x 12.01 inches

VO08 Quadro frame green

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

VO09 Quadro frame yellow Format 305 x 305 x 2.5 mm / 12.01 x 12.01 x 0.098 inches

VO30 Silicon frame white

Format 305 x 305 x 5 mm / 12.01 x 12.01 x 0.197 inches

WB91 Quadro foils bundle of 100 foils Format 350 x 350 mm / 12.01 x 12.01 inches

WR58 Backflon foil, single (re-usable) Format 365 x 365 mm / 14.37 x 14.37 inches

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**Recipe number :** PR10621

**Description :** Caramel cubes with our Cacao Fruit Couverture

<b>Sales data :</b>		<b>Nutritional values per 100 g :</b>	
Shelf life	42 days	Kilocalorie (kcal)	430
Selling days	28 days	Kilojoule (kJ)	1799
Selling price		Lipids	22.47 g
Selling unit	100 g	saturated fatty acids	13.57 g
		Carbohydrates	52.95 g
		of which sugars	46.55 g
		Proteins	2.41 g
		Salt	0.08 g

**Declaration :**

Sugar, **cream**, cacao kernel, **wheat glucose syrup (wheat glucose)**, **butter**, cacao fruit juice concentrate, water, fleur de sel (sea salt)

State 15.10.2024

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

Allergen information is compliant with current Swiss legislation