

Recipe Booklet - Master Class

CONTEMPORARY CONFECTION AND PANNING

November, 6- 7, 2023

with Ramon Perez



Ramon Perez

Corporate Pastry Chef



Professional History

Born to chef-restaurateur parents, Chef Ramon Perez began working in the kitchen of Napa's Auberge du Soleil at 12 years old. When his parents opened Citronée in Nevada City, California, Perez worked through all the positions in their kitchen before finally landing at the pastry station in 1998.

After high school, Perez attended the New England Culinary Institute and upon graduation immediately began work at Chef David Myers' Sona, where he moved through the kitchen stations, gleaned inspiration from Myers and expanded his own repertoire. After Sona, Perez staged in Europe for six months working at 3 Michelin Star restaurants De Librije, Parkheuvel and Pierre Gagnaire. Perez returned to Citronée, pastry muscles strengthened, and took over the sweet station and newly opened bakery. In 2002, he was a finalist at the National Dessert Competition. In the summer of 2006, Perez returned to Sona and shortly after was named Executive Pastry Chef of the David Myers Group. This position allowed Perez to travel between the various outlets of the David Myers Group, organizing and implementing the Pastry Program for each unit (Sona, Boule Patisserie, Comme Ca Los Angeles, Comme Ca Las Vegas, Pizzeria Ortica, as well as recipe consultation for David Myers Cafe and Sola in Tokyo).

In 2011, Perez was the winner of the 2nd Annual StarChefs.com International Pastry Competition. Perez left the David Myers Group in 2012, so he could return to Sacramento and open Puur Chocolat, a brand inspired by his extensive travels and experiences.

Perez has also spent time putting his skills to the test against the best pastry chefs in the country by competing in various competitions. He was also recognized by Dessert Professional Magazine as one of the Top 10 Chocolatiers in North America 2016 and was a semi-finalist for Outstanding Pastry Chef by the James Beard Foundation. In 2022, Chef Perez joined Felchlin as Technical & Sales Manager USA/Canada, Corporate Pastry Chef.

RECIPES:

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Moulded Pralines

Corn Tortilla, Lime Praline

Pralines & Chocolates



RECIPE QUANTITY	63	pieces	RECIPE NUMBER	PR10709
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Tortilla Ganache

90 g Tortilla Infusion	3.17oz
18 g invert sugar	0.63oz
7 g sorbitol powder	0.25oz
0.9 g sea salt	0.03oz
10 g butter	0.35oz
10 g Cacaobutter Bio, Cacao butter, Grated	0.35oz
170 g Sao Palme 36%, Milk chocolate couverture, Rondo	6oz

Heat infusion with sugars, salt and butter. Stir in the cacao butter and the tempered Couverture at ideally 29 - 30°C / 84.2 - 86°F emulsify using an immersion blender.

Tortilla Infusion

160 g heavy cream 35%	5.64oz
120 g Tortilla	4.23oz

Bring the cream to boil 75°C / 167°F, add the crushed tortilla and leave to infuse for 30 min.

Tortilla

2000 g water	70.55oz
5 g calcium	0.18oz
225 g corn	7.94oz
70 g water	2.47oz
2.5 g sea salt	0.09oz

Bring the first amount of water to the boil, whisk in calcium. Corn boil in it for 40 minutes. Pour onto a bowl cover with a plastic film and rest overnight. Strain corn and rinse well. Grind with the seconde amount of water and salt. Press into tortillas and toast.

Lime Jelly

125 g lime juice, fresh	4.41oz
40 g water	1.41oz
20 g glucose syrup 44/45	0.71oz
85 g granulated sugar	3oz
2.8 g pectin NH	0.1oz
1 g lemon zest (1 lemon = 5g)	0.04oz

Heat lime juice, water, glucose to 45°C / 113°F. Mix the sugar and the pectin, stir in the juice and cook to 104°C / 219.2°F, stir in the zest, chill.

Corn Almond Praline

50 g Sao Palme 36%, Milk chocolate couverture, Rondo	1.76oz
15 g Cacaobutter Bio, Cacao butter, Grated	0.53oz
120 g Fina Noble Valencia 60%, Praline Paste Almond	4.23oz
7 g butter	0.25oz
6 g corn freeze dried	0.21oz

Mix the tempered couverture and cacao butter. Add Fina Noble Valencia and soft butter. Cool to 23°C / 73.4°F, add the corn and mix.

Spraying white couverture tempered

42 g Edelweiss 36%, White chocolate couverture, Rondo	1.48oz
18 g Cacaobutter Bio, Cacao butter, Grated	0.63oz

Mix the tempered couverture and tempered cacao butter well. When necessary, sieve using a fine sieve or a new nylon stocking. The application temperature is 32 - 34°C / 89.6 - 93.2°F, depending upon the type of compressor and the environment.

Structure



Corn Tortilla, Lime Praline

495.9 g Tortilla Ganache	17.49oz
273.8 g Lime Jelly	9.66oz
200 g Corn Almond Praline	7.05oz
60 g Colored cocoa butter yellow, Cacao butter with colour	2.12oz
60 g Spraying white couverture tempered	2.12oz
200 g Sao Palme 36%, Milk chocolate couverture, Rondo	7.05oz

Corn Tortilla, Lime Praline

Pralines & Chocolates

Casting of mould

First spray with yellow cacao butter into Felchlin Duetto mould afterwards with spraying white couverture. Pour the tempered milk couverture into the moulds.

Finishing

Fill Lime Jelly into the Duetto. Leave for 2 hours. Pipe 4 g / 0.14 oz of the ganache onto the jelly. Leave for approximately 2 hours at room temperature. Pipe over 3 g / 0.11 oz of the Corn Almond Praline on top of the ganache.

Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours. Cover tempered milk 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

CR18	Sao Palme 36%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC78	Fina Noble Valencia 60%, Praline Paste Almond

Please note: Some products are not available in all markets

Hibiscus and Strawberry Praline

Pralines & Chocolates



RECIPE QUANTITY	3	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10711
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Hibiscus Reduction

400 g water	14.11oz
5 g hibiscus flowers dried	0.18oz
4 g Tahiti vanilla bean	0.14oz
75 g granulated sugar	2.65oz
75 g glucose syrup 44/45	2.65oz

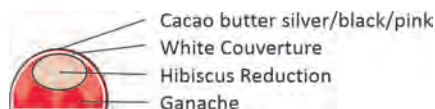
Bring the hibiscus, water and vanilla to the boil. Leave to infuse for 15 minutes, strain. Warm infusion with sugar and glucose. Reduce to 60/65 Brix. Allow to cool.

Ganache Cru, strawberry

95 g strawberry puree	3.35oz
40 g heavy cream 35%	1.41oz
20 g invert sugar	0.71oz
5.3 g sorbitol powder	0.19oz
12 g dried strawberries powder	0.42oz
2 g strawberry aroma 13 drops	0.07oz
1.3 g citric acid 1:1	0.04oz
195 g Sao Palme 30%, White chocolate couverture, Rondo	6.88oz

Heat the strawberry puree, sorbitol with the sugar and cream to 45°C / 113°F. Add the citric acid, freeze dried strawberry and extract. Stir the tempered Couverture at ideally 35 - 40°C / 95 - 104°F emulsify using an immersion blender.

Structure



Hibiscus and Strawberry Praline

559 g Hibiscus Reduction	19.72oz
381.6 g Ganache Cru, strawberry	13.46oz
300 g Edelweiss 36%, White chocolate couverture, Rondo	10.58oz

Casting of mould

Spray Jewel Silver, allowing the color to naturally coat Felchlin half sphere Duetto mould. Spray dots of black onyx and spray Pink Tourmaline. Pour the tempered couverture into moulds.

Finishing

Fill 1 g / 0.035 oz of the hibiscus reduction into the pre-lined moulds. Leave for approximately 2 hours at room temperature until a thin skin forms on the surface. Carefully pipe over 5.5 - 6 g / 0.19 - 0.21 oz of the strawberry ganache on top of the hibiscus reduction. 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

CR17	Sao Palme 30%, White chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo

Please note: Some products are not available in all markets

Black Okinawa Sugar and Coffee Praline

Pralines & Chocolates



RECIPE QUANTITY	3	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10714
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Okinawa Syrup base

100 g granulated sugar Okinawa	3.53oz
65 g glucose syrup 44/45 or DE60	2.29oz
50 g water	1.76oz

Bring the ingredients to the boil. Reduce to 70/75 brix.

Coffee Ganache

100 g heavy cream 35%	3.53oz
10 g roasted coffee beans ground	0.35oz
0.3 g sea salt	0.01oz
9 g glucose syrup 44/45 or Glucose DE44	0.32oz
8 g dextrose powder	0.28oz
120 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	4.23oz
20 g Sao Palme 36%, Milk chocolate couverture, Rondo	0.71oz
20 g butter	0.71oz

Add the cream and the coffee and bring to the boil. Heat infusion with sugars and salt to dissolve. Gradually add in portions to the couvertures. Add butter. When the ganache is at 35 - 40°C / 95 - 104°F emulsify using an immersion blender.

Okinawa Crunchy

100 g Okinawa Crumble	3.53oz
65 g Sao Palme 43%, Milk chocolate couverture, Rondo	2.29oz
12 g Cacaobutter Bio, Cacao butter, Grated	0.42oz
7 g grapeseed oil	0.25oz
0.8 g sea salt	0.03oz

Grind Crumble into a paste. Mix the tempered couverture, cacao butter and grapeseed oil. Mix in crumble and salt well. Cool down to 26°C / 78.8°F.

Okinawa Crumble

70 g butter	2.47oz
70 g granulated sugar Okinawa	2.47oz
70 g almonds peeled, ground	2.47oz
50 g pastry flour type 400	1.76oz
20 g Cacao powder 20-22%	0.71oz
30 g Suhum Nibs 3-4mm Organic, Cacao nibs roasted	1.06oz
0.7 g sea salt	0.02oz

Cut the cold butter in little cub. Add the remaining ingredients and knead until you obtain a crumble.

Bake at 150°C / 302°F . for ca. 20 minutes

Spraying dark couverture tempered

650 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	22.93oz
350 g Cacaobutter Bio, Cacao butter, Grated	12.35oz

Mix the tempered couverture and tempered cacao butter well. When necessary, sieve using a fine sieve or a new nylon stocking.

The application temperature is 32 - 34°C / 89.6 - 93.2°F, depending upon the type of compressor and the environment.

Structure



Black Okinawa Sugar and Coffee Praline

215 g Okinawa Syrup base	7.58oz
260 g Coffee Ganache	9.17oz
185 g Okinawa Crunchy	6.53oz
10 g Colored cocoa butter black, Cacao butter with colour	0.35oz
210 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	7.41oz
30 g Edelweiss 36%, White chocolate couverture, Rondo	1.06oz
15 g Cacaobutter Bio, Cacao butter, Grated	0.53oz

Black Okinawa Sugar and Coffee Praline

Pralines & Chocolates

60 g Spraying dark couverture 2.12oz
tempered

Casting of mould

Spray lightly with spraying dark couverture into Felchlin Duetto mould. Spray with white Couverture after with cacao butter Black Onyx. Pour the tempered dark couverture into the moulds.

Finishing

Fill okinawa reduction into the Duetto mould. Leave for 2 hours. Pipe 4 g / 0.14 oz of the ganache onto the reduction. Leave for approximately 2 hours at room temperature. Pipe over 3 g / 0.11 oz of the crunchy on top of the ganache. 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

CA71	Suhum Nibs 3-4mm Organic, Cacao nibs roasted
CF92	Colored cocoa butter black, Cacao butter with colour
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CR18	Sao Palme 36%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
HA01	Cacao powder 20-22%
PS60	Sao Palme 43%, Milk chocolate couverture, Rondo

Please note: Some products are not available in all markets

Fiddymment Farms Pistachio with Lime

Pralines & Chocolates



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10906
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Spraying Mixture & Sao Palme 36%

100 g Sao Palme 30%, White chocolate couverture, Rondo	3.53oz
50 g Cacaobutter Bio, Cacao butter, Grated	1.76oz

Mix together both tempered ingredients.

Lime Jelly

125 g lime juice, fresh	4.41oz
40 g water	1.41oz
20 g glucose syrup 44/45	0.71oz
85 g granulated sugar	3oz
2.8 g pectin NH	0.1oz
1 g lemon zest (1 lemon = 5g)	0.04oz

Heat lime juice, water, glucose to 45°C / 113°F. Mix the sugar and the pectin, stir in the juice and cook to 104°C / 219.2°F, stir in the zest, chill.

Pistachio Ganache

120 g heavy cream 35%	4.23oz
10 g invert sugar	0.35oz
15 g glucose syrup 44/45	0.53oz
20 g Pistachiosa F, Filling pistachio Firm	0.71oz
155 g Sao Palme 30%, White chocolate couverture, Rondo	5.47oz
35 g butter	1.23oz

Bring the cream and sugars to the boil and stir in the filling pistachio. Tempered couverture and cream homogenise with the aid of a hand blender. At 35 - 40°C / 95 - 104°F with butter emulsify. Pipe at 30°C / 86°F.

Praline past

175 g Praline Paste 1:1, Praline Paste Hazelnut	6.17oz
45 g Pistachiosa F, Filling pistachio Firm	1.59oz
10 g butter	0.35oz
65 g Sao Palme 30%, White chocolate couverture, Rondo	2.29oz
7 g Cacaobutter Bio, Cacao butter, Grated	0.25oz

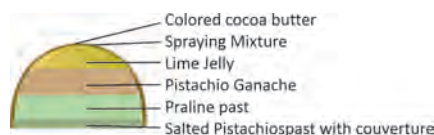
Mix the praline paste, filling pistachio and butter. Add into the tempered couverture. Add pre-crystallised cacao butter, homogenise.

Salted Pistachiospast

15 g pistachios	0.53oz
10 g granulated sugar	0.35oz
2.8 g water	0.1oz
0.1 g sea salt	0oz

Roast the pistachios for 8 minutes at 150°C / 302°F. Bring the sugar and water to boil 175°C / 347°F, pour over the warm pistachios. Add salt. Once they have cooled, grind in the robot.

Structure



Fiddymment Farms Pistachio with Lime

150 g Spraying Mixture & Sao Palme 36%	5.29oz
270 g Lime Jelly	9.52oz
355 g Pistachio Ganache	12.52oz
300 g Praline past	10.58oz
25 g Salted Pistachiospast	0.88oz
100 g Sao Palme 30%, White chocolate couverture, Rondo tempered	3.53oz
300 g Sao Palme 60%, Dark chocolate couverture, Rondo zum Giessen	10.58oz

Felchlin Marketing Material

Casting mould Duetto	
50 g Colored cocoa butter light green, Cacao butter with colour	1.76oz
50 g Colored cocoa butter red, Cacao butter with colour	1.76oz

Casting of the mould

Spray tempered red coloured cacao butter dots into Felchlin dome shaped Duetto chocolate moulds. Over the red dots spray then tempered green coloured cacao butter into Felchlin dome shaped Duetto chocolate moulds. Spray with spraying mixture and mould with dark couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Fiddymment Farms Pistachio with Lime

Pralines & Chocolates

Finishing

Pipe 2 g / 0.07 oz of the lime jelly into the prepared moulds and leave at room temperature for 4 - 6 hours until a thin skin has formed on the surface. Pour 2 g / 0.07 oz of the pistachio ganache on top of the jelly and pour 2 g / 0.07 oz of the praline past on top of the ganache. Leave overnight. Mix tempered white couverture with salted pistachio paste 4/1 and seal the pralines with them. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

FELCHLIN PRODUCTS

CF96	Colored cocoa butter light green, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CR17	Sao Palme 30%, White chocolate couverture, Rondo
CR19	Sao Palme 60%, Dark chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC46	Praline Paste 1:1, Praline Paste Hazelnut
DC53	Pistachiosa F, Filling pistachio Firm
VO72	Casting mould Duetto

Please note: Some products are not available in all markets

Suntory Whisky-Pecan Praline

Pralines & Chocolates



RECIPE QUANTITY	4	Valletta moulds of 21 pieces	RECIPE NUMBER	PR10708
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Gianduja pecans

150 g pecans	5.29oz
20 g water	0.71oz
90 g granulated sugar	3.17oz
20 g glucose syrup 44/45	0.71oz
0.8 g sea salt	0.03oz
1 g Tahiti vanilla bean	0.04oz
90 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	3.17oz
35 g Cacaobutter Bio, Cacao butter, Grated	1.23oz

Toast the pecans. Make a caramel with the water and sugars. Pour over toasted pecans. Grind pecans into paste, add and sea salt. Melt chocolate and cacao butter. Add to pecan paste. Temper to 23.5°C.

Ganache Cru, Honey with Whisky

90 g heavy cream 35%	3.17oz
2 g Tahiti vanilla bean	0.07oz
25 g honey Wildflower	0.88oz
22 g dextrose powder	0.78oz
10 g sorbitol powder	0.35oz
20 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	0.71oz
190 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	6.7oz
15 g butter	0.53oz
30 g Whisky 40%vol. Suntory Toki	1.06oz

Bring the cream with the vanilla to the boil. Dissolve honey and sugars. Gradually add in portions to the Couverture. Stir in the butter and whisky at ideally 35 - 40°C / 95 - 104°F emulsify using an immersion blender.

Suntory Whisky-Pecan Praline

406.8 g Gianduja pecans	14.35oz
404 g Ganache Cru, Honey with Whisky	14.25oz
450 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	15.87oz

Casting of mould

Pour the tempered couverture into the moulds.

Finishing

When the ganache is at 31 - 33°C / 87.8 - 91.4 °F pipe in 4.5 g / 0.16 oz and chill to set. Pipe in 3 g / 0.11 oz of the Gianduja onto the Ganache. Leave to crystalize at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours before closing the moulds with tempered couverture. Place the moulds in the fridge at 5°C / 41°F for approximately 15 minutes before carefully removing the finished chocolates from the moulds.

Structure



Couverture
Ganache Cru, Honey with Whisky
Gianduja pecans

FELCHLIN PRODUCTS

CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo

Please note: Some products are not available in all markets

Stone Green Tea

Pralines & Chocolates



RECIPE QUANTITY	6	stone moulds of 21 pieces	RECIPE NUMBER	PR10264E
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Yuzu gelée

60 g granulated sugar	2.12oz
4 g yellow pectin	0.14oz
200 g yuzu purée	7.05oz
160 g granulated sugar	5.64oz
30 g glucose syrup 44/45	1.06oz

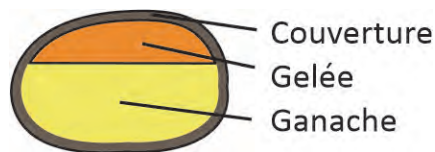
Mix the first amount of sugar together with the pectin. Heat the yuzu purée to 80°C / 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C / 219.2°F. Pour into a bowl, cover with cling film and leave to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

White Chocolate Ganache with Matcha Tea

180 g heavy cream 35%	6.35oz
20 g butter	0.71oz
4 g matcha tea powder	0.14oz
30 g invert sugar	1.06oz
260 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	9.17oz

Bring the cream, the butter, the matcha tea powder and the invert sugar to a boil. Pour in increments over the white couverture using a plastic spatula to obtain a smooth homogeneous ganache. Briefly homogenise using a hand blender.

Structure



Stone Green Tea

500 g Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo	17.64oz
250 g Yuzu gelée	8.82oz
490 g White Chocolate Ganache with Matcha Tea	17.28oz

Felchlin Marketing Material

Mould Stone for pralines 3 part mould for 21 pc

Casting of mould

Spray the Stone mould with green and gold coloured cacao butter and mould with the dark couverture.

Finishing

Fill 2 g / 0.07 oz of gelée into each Stone mould followed by 4 g / 0.14 oz of the ganache. Leave to crystallise overnight. Cover with tempered couverture. Refrigerate for approx. 30 minutes. Remove from mould.

FELCHLIN PRODUCTS

CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CU08	Maracaibo Clasificado 65%, Dark chocolate couverture, Rondo
VO61	Mould Stone for pralines 3 part mould for 21 pc

Please note: Some products are not available in all markets

Basic Recipes OSA-Fillings

Enhance your basic recipes with the various Felchlin OSA-fillings.
Use the chart as a guide to the perfect taste and texture.

For total 1000g of flavour cream/filling:

To decorate whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

OSA Felchlin Filling	Base cream/ filling
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Buttercream

200 g OSA	beat together with 800 g of buttercream
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Vanilla cream

280 g OSA	stir with 720 g vanilla cream until smooth
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Praline/Truffle filling

300 g OSA	fold in 700 g ganache
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OSA with white chocolate/fruit bars

250 g OSA	mix with 750 g tempered couverture (chocolate)
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Milk filling

750 g OSA	beat with 250 g milk
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Liqueur filling – liqueur 17 % Vol

500 g–800 g OSA at 28°–30° C (82°–86° F)	combine with 200 g–500 g liqueur
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Alcohol filling – alcohol 40 %Vol.

800 g–900 g OSA at 28°–30° C (82°–86° F)	combine with 100 g–200 g alcohol
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Recipes created by our pastry chefs are available at: felchlin.com/en



Panned confections

Panning Hazelnuts

with Bolivia, Croquantine and Gianduja milk intenso



RECIPE NUMBER USTBD19.10.2023

Hazelnut Gianduja Panning			2695
750 g	Hazelnuts		27,83%
445 g	Gianduja M Intenso Hazelnut		16,51%
95 g	Bolivia 45% (1)		3,53%
45 g	PreCrystalized Cacao Butter		1,67%
195 g	Croquantine, crushed		7,24%
7 g	Sea Salt		0,26%
750 g	Bolivia 45% (2)		27,83%
200 g	Bolivia 68%		7,42%
200 g	Bolivia 45% (3)		7,42%
7 g	Yellow Cacao Butter		0,26%
1 g	Red Cacao Butter		0,04%

Process:

Toast Hazelnuts at 150°C/300°F 30 minutes. Cool

Melt Gianduja M Intenso to 30°C

Melt Bolivia 45% (1) to 35°C add to Gianduja M Intenso

Mix Croquantine with sea salt

Melt and temper Bolivia 45% (2)

Panning should be done at 20% rotation, cooling at 10°C/50°F

Alternate panning with Gianduja and Bolivia 45% (2)

Melt and temper Bolivia 68%, Coat hazelnuts

Melt and Temper Bolivia 45% (3) with cacao butter colors, coat hazelnuts

Crystallize cool room overnight.

Polish

FELCHLIN PRODUCTS

CP77	Gianduja Milk Intenso Hazelnut, Gianduja hazelnut Bar
CS90	Bolivia 45% -60h, Au Lait de terroir, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS93	Bolivia 68% -60h, Dark chocolate couverture, Rondo
HA20	Croquantine, Pastry product, Croquantine

Please note: Some products are not available in all markets

Panning Passion fruit Pâte de Fruit

with Bionda, Espelette and Croquantine



RECIPE QUANTITY	5030 g	RECIPE NUMBER	CS40000
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Passion fruit purée Pâte de Fruit

750 g passion fruit purée 10% sugar	26.46oz
18 g yellow pectin	0.63oz
55 g granulated sugar	1.94oz
675 g granulated sugar	23.81oz
150 g glucose syrup 44/45	5.29oz
60 g invert sugar	2.12oz
8 g citric acid 1:1	0.28oz

Mix the pectin and first amount of sugar. Carefully heat the puree stirring continuously to 50°C / 122°F. Mix the pectin. Add the second amount of sugar. Stirring continuously to ca. 80°C / 176°F. Bring to the boil to 107°C / 224.6°F. Add citric acid.

Panning

2700 g Bionda 36%, White chocolate couverture caramel, Rondo	95.24oz
13 g allspice Espelette	0.46oz
255 g Croquantine, Pastry product, Croquantine	8.99oz
1000 g Sao Palme 30%, White chocolate couverture, Rondo	35.27oz
40 g Colored cocoa butter yellow, Cacao butter with colour	1.41oz
4 g Colored cocoa butter red, Cacao butter with colour	0.14oz

Melt Bionda to 35°C / 95°F, hand blend with espelette pepper. Begin panning passionfruit pate de fruit by alternating layers of Bionda and croquantine until all product is used. Melt Sao Palme to 35°C / 95°F, add melted cacao butter colors. Finish panning using the colored Sao Palme. Crystallize overnight.

Add capol 127 in three doses. 0.3%, 0.2%, 0.1%. Rotation 15 - 20%. Cool 15.5°C / 60°F
Add Capol 155 in one dose. 0.2%. Rotation 8%. Cool 15.5°C / 60°F

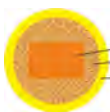
Felchlin Promotionsmaterial

Silicon frame white, 5 mm
Backflon foil, single (re-usable), 365 x 365 mm
Quadro frame green, 5 mm

Finishing

Immediately pour the jelly into a silicon frame of 360 x 360 x 5 mm / 14.17 x 14.17 x 0.20 inches placed onto a Teflon foil. Leave to crystallise. Cut cubes of 7.5 x 7.5 mm / 0.26 x 0.26 inches and coat with dextrose.

Structure



Passion fruit purée Pâte de Fruit
Bionda 36% with Espelette and Croquantine
Sao Palme 30% and cacao butter colors

Panning Passion fruit Pâte de Fruit

1716 g Passion fruit purée Pâte de Fruit	60.53oz
250 g dextrose powder	8.82oz

FELCHLIN PRODUCTS

CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CR17	Sao Palme 30%, White chocolate couverture, Rondo
HA20	Croquantine, Pastry product, Croquantine
VO08	Quadro frame green, 5 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

Panning Passion fruit Pâte de Fruit

with Bionda, Espelette and Croquantine

Felchlin Marketing Material



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

Panning mixed Berry Pâte de Fruit

with Frambonosa



RECIPE QUANTITY	4560 g	RECIPE NUMBER	CS40001
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Mixed Berry Pâte de Fruit

45 g granulated sugar	1.59oz
15 g yellow pectin	0.53oz
500 g red fruit puree without sugar, Boiron	17.64oz
80 g raspberry purée	2.82oz
200 g glucose syrup 44/45	7.05oz
330 g Isomalt	11.64oz
330 g granulated sugar	11.64oz
11 g citric acid 1:1	0.39oz

Mix the pectin and first amount of sugar. Carefully heat the puree stirring continuously to 50°C / 122°F. Mix the pectin. Add the second amount of sugar. Stirring continuously to ca. 80°C / 176°F. Bring to the boil to 107°C / 224.6°F. Add citric acid.

Panning mixed Berry Pâte de Fruit

1511 g Mixed Berry Pâte de Fruit 53.3oz
250 g dextrose powder 8.82oz

Panning

1600 g Sao Palme 30%, White chocolate couverture, Rondo	56.44oz
400 g Frambonosa, Filling raspberry	14.11oz
255 g Croquantine, Pastry product, Croquantine	8.99oz
700 g Sao Palme 30%, White chocolate couverture, Rondo	24.69oz
560 g Sao Palme 30%, White chocolate couverture, Rondo	19.75oz
11 g Colored cocoa butter red, Cacao butter with colour	0.39oz
18 g Colored cocoa butter black, Cacao butter with colour	0.63oz

Melt the first amount of couverture to 35°C / 95°F, add frambonosa. Begin panning pate de fruit by alternating layers of couverture and croquantine until all product is used. Melt the second amount of couverture. Coat in layers until all product is used. Melt the third amount of couverture, add colored cacao butter and coat until all product is used. Crystallize overnight.

Add capol 127 in three doses. 0.3%, 0.2%, 0.1%. Rotation 15 - 20%. Cool 15.5°C / 60°F
 Add Capol 155 in one dose. 0.2%. Rotation 8%. Cool 15.5°C / 60°F

Felchlin Promotionsmaterial

Silicon frame white, 5 mm
Backflon foil, single (re-usable), 365 x 365 mm
Quadro frame green, 5 mm

Finishing

Immediately pour the jelly into a silicon frame of 360 x 360 x 5 mm / 14.17 x 14.17 x 0.20 inches placed onto a Teflon foil. Leave to crystallise. Cut cubes of 7.5 x 7.5 mm / 0.26 x 0.26 inches and coat with dextrose.

Structure



FELCHLIN PRODUCTS

CR17	Sao Palme 30%, White chocolate couverture, Rondo
DC76	Frambonosa, Filling raspberry
HA20	Croquantine, Pastry product, Croquantine
VO08	Quadro frame green, 5 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