

Coffee and Caramel Bolivia Praline

in Duetto mould



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR10905
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Coffee Caramel

150 g Caramel brûlé fleur de sel	5.29oz
64 g espresso	2.26oz
11 g butter	0.39oz

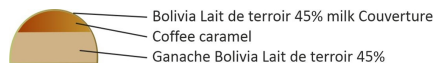
Bring all the ingredients to the boil and cook stirring continuously to 108°C / 226.4°F. Cool down at room temperature and when the temperature has reached 35°C / 95°F emulsify with a hand blender. Leave to cool again to 26 - 30°C / 78.8 - 86°F before piping into the moulds.

Ganache Cru, Bolivia 45% milk couverture, for moulds

225 g heavy cream 35%	7.94oz
15 g invert sugar	0.53oz
15 g butter	0.53oz
300 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	10.58oz

Bring the cream, invert sugar and butter to the boil. Gradually add in portions to the Felchlin Couverture Rondos. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Structure



Bolivia Lait de terroir 45% milk Couverture
Coffee caramel
Ganache Bolivia Lait de terroir 45%

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220 g Coffee Caramel	7.76oz
550 g Ganache Cru, Bolivia 45% milk couverture, for moulds	19.4oz
420 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	14.82oz
50 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	1.76oz
50 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	1.76oz

Felchlin Marketing Material

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

Casting of the mould

Pipe a line of white couverture and a line of dark couverture into the mould. Pour in a drop of green coloured cocoa butter and blow to the edge with the piping gun, then pipe a thin layer of white coloured cocoa butter at the back. Mould with the Bolivia 45% Couverture and leave to set at room temperature, then chill in the fridge at 5°C / 41°F for about 15 minutes.

Finishing

Pipe 2 g / 0.07 oz of the coffee caramel into the prepared moulds and leave at room temperature for 2 - 3 hours until a thin skin has formed on the surface. Pour 5 - 6 g / 0.18 - 0.21 oz of the ganache on top of the caramel and leave overnight. Cover with tempered milk couverture. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

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FELCHLIN PRODUCTS

CF88	Colored cocoa butter white_Cuzco white, Cacao butter with colour
CF96	Colored cocoa butter light green, Cacao butter with colour
CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
TM01	Caramel brûlé fleur de sel
VO72	Casting mould Duetto

Please note: Some products are not available in all markets