

Cacao Fruit Juice praline - Milk



RECIPE QUANTITY 1585 g/ 1 Quadro frame of approx. 169 pieces

RECIPE NUMBER PR10498

Cacao Fruit Juice praline - Milk

1035 g Cacao Fruit Juice ganache	36.51oz
550 g Bolivia 38%-48h, milk couverture Rondo	19.4oz

mass. Make sure to add very little of the liquid. Towards the end add more of the liquid to obtain a homogeneous emulsion. Briefly mix at 3000 rev./min. mixen.

Finishing

Apply the ganache into a Quadro frame 10 mm/ 0.4 inches in height. Refrigerate for 10 minutes. Leave to crystallise overnight. Spread both sides with a thin layer of milk couverture. Cut 2,25 x 2,25 cm/ 0,9 x 0,9 inches, coat and decorate.

Basic recipe

Cacao Fruit Juice ganache

260 g KOA Cacao Fruit Juice	9.17oz
60 g glucose powder 40 DE	2.12oz
60 g sorbitol powder	2.12oz
52 g dextrose	1.85oz
65 g butter	2.29oz
520 g Bolivia 68% - 60h, dark couverture Rondo	18.34oz
20 g Cacaobutter 100% G, grated cacao butter	0.71oz

Stir the cold Koa Cacao Fruit Juice and the butter and bring to the boil. Weigh to 480 g/ 16.9 oz and temper to 30°C/ 86°F temperieren. Melt the couverture and Cacaobutter overnight at 40°C/ 104°F in the Holdomat. Mix the couverture and Cacaobutter at approx. 38-40°F/ 100.4-104°F with 1/3 of the liquid at.1500 rev./min. Little by little add the remaining liquid. The ganache has to separate. (Oil/fat and dry mix) Add the remaining liquid very slowly to obtain an elastic

FELCHLIN PRODUCTS

CS11	Cacaobutter 100% G, grated cacao butter
CS93	Bolivia 68% - 60h, dark couverture Rondo
CS95	Bolivia 38%-48h, milk couverture Rondo
HA90	KOA Cacao Fruit Juice