

# Mango with Bolivia chocolate plated dessert

## Plated Dessert



<b>RECIPE QUANTITY</b>	20	Plated Desserts	<b>RECIPE NUMBER</b>	DE30105
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### Chocolate Sponge Bolivia 45%

200 g fresh egg whites	7.05oz
3 g egg white powder	0.11oz
2.5 g salt	0.09oz
100 g granulated sugar	3.53oz
165 g fresh egg yolks	5.82oz
90 g fresh eggs	3.17oz
40 g granulated sugar	1.41oz
40 g invert sugar	1.41oz
100 g pastry flour type 400	3.53oz
25 g cacao powder 20-22%, cacao powder	0.88oz
40 g butter	1.41oz
50 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	1.76oz

Whisk the egg whites, powdered egg white, salt and first amount of sugar to a meringue. Whisk the whole egg, egg yolks, and second amount of sugar and the invert sugar to a sponge. Sieve the flour and Cacao powder and add to the sponge together with the melted butter and melted couverture. Add half of the meringue to the chocolate sponge mixture and mix under. Carefully fold the remaining meringue into the mixture.

### Bolivia 45% Chocolate Mousse

140 g Crème Anglaise, less sweet	4.83oz
185 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	6.46oz
170 g heavy cream 35%	6.07oz
8 g Gelatine mix solution	0.27oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

### Crème Anglaise, less sweet

125 g milk 3.5%	17.64oz
125 g heavy cream 35%	17.64oz
50 g past. liquid egg yolk	7.05oz
12 g granulated sugar	1.76oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

### Bolivia 45% Jelly

75 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	2.65oz
75 g water	2.65oz
1.5 g Gelatine mix solution	0.05oz

Boil the water and pour over the milk couverture. Mix with a blender and add the gelatine mass.

### Crème Chocolat, dark chocolate Cremeux Bolivia 68%

55 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	1.87oz
150 g Crème Anglaise, less sweet	5.19oz

Cook the cream anglaise and pour over the couverture rondos. Emulsify with a hand blender.

### Mango Gelée

300 g mango purée 10% sugar	10.58oz
30 g granulated sugar	1.06oz
3 g agar-agar	0.11oz

Bring the mango purée to the boil. Mix the sugar with the agar agar and add to the boiling puree. Allow to cool before blending to a smooth gel.

# Mango with Bolivia chocolate plated dessert

## Plated Dessert

in all markets

### Almond Cocoa Crumble

55 g butter	1.87oz
60 g raw sugar	2.12oz
0.3 g sea salt	0.01oz
45 g pastry flour type 400	1.59oz
20 g corn flour finely sieved	0.78oz
10 g cacao powder 20-22%, cacao powder finely sieved	0.35oz
30 g almonds peeled, ground	0.95oz

Cream the butter, sugar and salt together. Add the remaining ingredients and knead until you obtain a crumble. Bake at 165°C / 329°F. for ca. 15 - 20 minutes

### Ganache Cru, Bolivia 45% milk couverture, for moulds

80 g heavy cream 35%	2.86oz
5 g invert sugar	0.19oz
5 g butter	0.19oz
110 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	3.81oz

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.

### Caramelised Pistachios

36 g granulated sugar	1.27oz
29 g water	1.02oz
36 g pistachios	1.27oz

Cook granulated sugar and water to 120°C / 248°F. Add warm pistachios and cook until caramelised. Spread onto a Silpat sheet and allow to cool.

### Mango with Bolivia chocolate plated dessert

<b>850 g Chocolate Sponge Bolivia 45%</b>	<b>30.18oz</b>
<b>500 g Bolivia 45% Chocolate Mousse</b>	<b>17.64oz</b>
<b>150 g Bolivia 45% Jelly</b>	<b>5.34oz</b>
<b>200 g Creme Chocolat, dark chocolate Cremeux Bolivia 68%</b>	<b>7.05oz</b>
<b>300 g Mango Gelée</b>	<b>10.58oz</b>
<b>200 g Almond Cocoa Crumble</b>	<b>7.05oz</b>
<b>200 g Ganache Cru, Bolivia 45% milk couverture, for moulds</b>	<b>7.05oz</b>
<b>100 g Caramelised Pistachios</b>	<b>3.53oz</b>

### Chocolate Sponge

Bake the sponge in a 60 x 40 cm / 23.6 x 15.75 inches silicone mat with rim Baking temperature: 190°C / 374°F Baking time: 15 - 18 minutes Cut out rings with a 7 cm / 2.75 inches and a 6 cm / 2.36 inches round cutter.

### Mousse

Pour 30 g / 1.06 oz of the mousse into an 8 cm / 3.14 inches silicone mould and place the sponge in the mousse. Freeze before demoulding.

### Bolivia 45% jelly

Pour 15 g / 7 oz of the jelly into the 7 cm / 2.75 inches silicone ring mould.

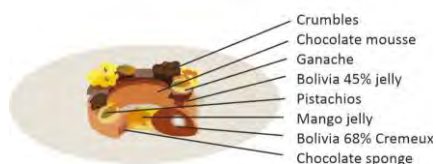
### Bolivia 68% Cremeux

Pour 9 g / 0.32 oz of the Bolivia Cremeux into the canele silicone mould.

### Finishing

Cut out one quarter of the mousse and place the rest on a plate. Put the Bolivia 45% jelly on top. Pipe some of the mango jelly in the centre of the dessert. Put the Bolivia 68% Cremeux on one side of the mousse. Place a chocolate disc decor on the Bolivia jelly and decorate with crumbles, whipped ganache and pistachios.

### Structure



### FELCHLIN PRODUCTS

CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder

Please note: Some products are not available

# Applications for Bolivia 45% milk couverture

RECIPE QUANTITY	4	Applications	RECIPE NUMBER	DV20108
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## Ganache Cru, Bolivia 45% Milk Couverture, less sweet, cut

300 g heavy cream 35%	10.58oz
55 g invert sugar	1.94oz
50 g butter	1.76oz
700 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo (or 36%)	24.69oz

Boil heavy cream, invert sugar and butter, let cool to 24°C / 75.2°F. Add the liquid to the 40°C / 104 °F melted Couverture. Homogenise with the hand blender.

## Ganache Cru, Bolivia 45% milk couverture, for moulds

750 g heavy cream 35%	26.46oz
50 g invert sugar	1.76oz
50 g butter	1.76oz
1000 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	35.27oz

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.

## Bolivia 45% Chocolate Mousse

360 g Crème Anglaise, less sweet	12.7oz
480 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	16.93oz
450 g heavy cream 35%	15.87oz
20 g Gelatine mix solution	0.71oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

## Crème Anglaise, less sweet

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
50 g granulated sugar	1.76oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

## Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

## Milk chocolate Cremeux Bolivia 45%

275 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	9.7oz
10 g Gelatine mix solution	0.35oz
500 g Crème Anglaise, for chocolate cremeux, milk and white	17.64oz

Slowly melt the couverture and add to the warm cream anglaise and the gelatine mass, mix well until everything is dissolved. Store in the refrigerator.

## Crème Anglaise, for chocolate cremeux, milk and white

500 g milk 3.5%	17.64oz
500 g heavy cream 35%	17.64oz
200 g past. liquid egg yolk	7.05oz
25 g granulated sugar	0.88oz
50 g glucose	1.76oz

Bring milk, cream and glucose to a boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84 °C / 179.6 - 183.2°F. Strain through a sieve.

## Applications for Bolivia 45% milk couverture

<b>1105 g Ganache Cru, Bolivia 45% Milk Couverture, less sweet, cut</b>	<b>38.98oz</b>
<b>1850 g Ganache Cru, Bolivia 45% milk couverture, for moulds</b>	<b>65.26oz</b>
<b>1310 g Boliva 45% Chocolate Mousse</b>	<b>46.21oz</b>
<b>785 g Milk chocolate Cremeux Bolivia 45%</b>	<b>27.69oz</b>
<b>1275 g Crème Anglaise, for chocolate cremeux, milk and white</b>	<b>44.97oz</b>

## Ganache cuttable

Spread in 300 x 300 x 10 mm / 11.81 x 11.81 inches frame and let rest for 24 hours. Cover with tempered Couverture on top and the bottom and cut (22.5 x 22.5 mm / 0.98 x 0.98 inches), take apart and let them rest overnight, enrobe.

## Ganache for moulds

Pipe into the prepared moulds. Leave to crystallise 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. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

## FELCHLIN PRODUCTS

CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
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Please note: Some products are not available in all markets

# Intense Bolivia Chocolate Tart

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	40	Tartes à 7 cm / 2.76 inches	<b>RECIPE NUMBER</b>	PG20343
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### Chocolate short pastry

255 g pastry flour type 400	8.92oz
50 g cacao powder 20-22%, cacao powder	1.69oz
200 g butter	7.13oz
100 g icing sugar	3.49oz
40 g past. liquid egg yolk	1.34oz

Mix the flour with the cocoa powder and sieve. Sieve the icing sugar and add to the flour mixture together with the cold butter, add egg yolk. Mix until crumbly and work into a dough by hand on the table. Place in the fridge for 2 hours before rolling out.

### Chocolate frangipane mass

205 g butter	7.23oz
205 g granulated sugar	7.23oz
180 g fresh eggs	6.35oz
205 g almonds peeled, ground	7.23oz
35 g pastry flour type 400	1.23oz
5 g cacao powder 20-22%, cacao powder	0.18oz
165 g Pastry Cream	5.82oz

Whip the butter with the sugar until volume, slowly add the room-tempered eggs. Sieve the flour the cocoa powder, mix with the ground almonds and fold into the butter mixture. Stir until smooth and fold in the pastry cream.

### Pastry Cream

55 g heavy cream 35%	1.98oz
55 g milk 3.5%	1.98oz
1 g Bourbon vanilla bean (1 pc = 4g)	0.02oz
7 g past. liquid egg yolk	0.23oz
10 g fresh eggs	0.35oz
30 g granulated sugar	0.99oz
9 g Vanilla cream powder, Custard powder with vanilla, Warm	0.29oz

Boil the cream, milk and vanilla bean together. Mix the egg yolk, whole egg, sugar and vanilla cream powder. Add some of the hot cream to the egg mixture and pour it into the boiling cream. Cook for 1 minute, stirring continuously.

### Crème Chocolat, Milk chocolate Cremeux Bolivia 45%

560 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	19.75oz
50 g Gelatine mix solution	1.76oz
1000 g Crème Anglaise, less sweet	35.27oz

Slowly melt the couverture and add to the warm cream anglaise and the gelatine mass, mix well until everything is dissolved.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

### Crème Anglaise, less sweet

400 g milk 3.5%	14.11oz
400 g heavy cream 35%	14.11oz
160 g past. liquid egg yolk	5.64oz
40 g granulated sugar	1.41oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

### Chocolate chantilly Bolivia 45%

525 g heavy cream 35%	18.52oz
250 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	8.82oz

Heat up the heavy cream and pour over the couverture. Use a hand blender to mix. Let it rest overnight in the refrigerator before using.

# Intense Bolivia Chocolate Tart

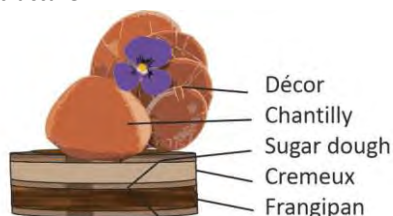
## Petits Gâteaux

### Spraying Mixture Bolivia 68%

140 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	4.94oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz

Melt the couverture together with the Cacaobutter and temper. Spray on to the frozen petit gateaux to get a velvet effect.

### Structure



### Intense Bolivia Chocolate Tart

640 g Chocolate short pastry	22.58oz
1000 g Chocolate frangipane mass	35.27oz
1660 g Creme Chocolat, Milk chocolate Cremeux Bolivia 45%	58.55oz
775 g Chocolate chantilly Bolivia 45%	27.34oz
200 g Spraying Mixture Bolivia 68%	7.05oz
600 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	21.16oz

### Chocolate short pastry

Roll out the shortcrust pastry to 1 mm / 0.03 inches and cut out with a 7 cm / 2.75 inches round cutter. Bake between 2 Silpat mats.

Baking temperature: 190°C / 374°F

Baking time: 6 - 7 minutes

When cool, spray one side with the spraying couverture.

### Frangipan

Bake the frangipane on a silicone mat 60 x 40 cm / 23.6 x 15.75 inches.

Baking temperature: 200°C / 392°F

Baking time: approx. 13 - 15 minutes

After baking, cut out with a 7 cm / 2.75 inches round cutter.

### Cremeux

Spread the cremeux on a 60 x 40 cm / 23.6 x 15.75 inches silicone mat with a rim. Freeze and cut out with a 7 cm / 2.75 inches round cutter.

### Chantilly

Once chilled, half-whip the Chantilly and pour into a quenelle mould. Freeze to unmount and spray one side with spraying couverture.

### Finishing

Layer the different rondelles on top of each other: Shortbread, frangipane, shortbread, cremeux, shortbread. Finish with a slightly smaller couverture plate. Place a quenelle of the Chantilly and decorate with couverture plates.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
HA01	cacao powder 20-22%, cacao powder
UE05	Vanilla cream powder, Custard powder with vanilla, Warm

Please note: Some products are not available in all markets



# Orange with Bolivia milk

## Petits Gâteaux



<b>RECIPE QUANTITY</b>	16	Petits Gâteaux	<b>RECIPE NUMBER</b>	PG20344
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### Chocolate Sponge

85 g fresh egg yolks	3oz
20 g fresh egg whites	0.71oz
130 g California 1:1, Bakeable filling almond	4.59oz
85 g fresh egg whites	3oz
70 g granulated sugar	2.47oz
50 g Bolivia 68%-60h, Dark chocolate couverture, Rondo chopped	1.76oz
50 g pastry flour type 400	1.76oz
3.5 g baking powder	0.12oz

Whip the egg yolk, the first part of the egg white and the almond paste until light and airy. Make a meringue with the second part of the egg white and the sugar. Sieve the flour together with the baking powder and add the chopped couverture. Fold in the Meringue and the flour mixture into the almond mixture. Spread on a 600 x 400 mm / 23.62 x 15.75 inches

Baking temperature: 190°C / 374°F  
Baking time: approx. 12 minutes

### Almond Cocoa Crumble

35 g butter	1.23oz
40 g raw sugar	1.41oz
0.2 g sea salt	0.01oz
30 g pastry flour type 400	1.06oz
15 g corn flour finely sieved	0.53oz
7 g cacao powder 20-22%, cacao powder finely sieved	0.25oz
20 g almonds peeled, ground	0.71oz
30 g Cacaobutter Bio, Cacao butter, Grated	1.06oz
50 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	1.76oz

Cream the butter, sugar and salt together. Add the remaining ingredients and knead until you obtain a crumble.

Bake at 165°C / 329°F for approx. 15 - 20 minutes

Melt the couverture together with the cocoa butter and mix with the crumbles.

### Creme Chocolat, dark chocolate Cremeux Bolivia 68%

600 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	21.16oz
215 g Crème Anglaise, less sweet	7.58oz
15 g Gelatine mix solution	0.53oz

Cook the cream anglaise, add the gelatine mixture and pour over the couverture rondos. Emulsify with a hand blender.

### Crème Anglaise, less sweet

250 g milk 3.5%	17.64oz
250 g heavy cream 35%	17.64oz
100 g past. liquid egg yolk	7.05oz
25 g granulated sugar	1.76oz

Bring the milk and cream to the boil and pour slowly onto the egg / sugar mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

### Gelatine mix solution

100 g gelatine powder	3.53oz
600 g water	21.16oz

Bloom the gelatine approx. 10 min. in cold water. Afterward heat up and leave to cool. Use for further processing or refrigerate.

# Orange with Bolivia milk

## Petits Gâteaux

### Bolivia 45% Chocolate Mousse with Orange

215 g Crème Anglaise, less sweet	7.58oz
290 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	10.23oz
270 g heavy cream 35%	9.52oz
12 g Gelatine mix solution	0.42oz
20 g orange purée concentrate	0.71oz

Melt the Couverture to 40 - 45°C / 104 - 113°F. Whip the heavy cream until a soft peak consistency and set aside in the refrigerator. Dissolve the gelatine and the orange concentrate in the warm Crème Anglaise, pour over the melted couverture and stir in well until smooth. When the temperature of the Crème Anglaise / couverture mixture has cooled to 35 - 40°C / 95 - 104°F add one third of the chilled whipped cream and mix in well. Incorporate gently the rest of the cream.

### Praliné Glaze

90 g heavy cream 35%	3.17oz
35 g milk 3.5%	1.23oz
50 g Gelatine mix solution	1.76oz
120 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	4.23oz
60 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	2.12oz
150 g cold glazing gel	5.29oz

Boil the cream and milk. Add the dissolved Gelatine Mix and little by little pour over the couverture. Add the Gelatine Mix and stir. Add the Fina Noble Piemontese and stir once again to obtain an emulsion. Incorporate the cold glaze and place in the refrigerator. After use heat and mix to obtain an emulsion while avoid the formation of air bubbles. Use at approx. 40°C/ 104°F.

### Spraying Mixture Bolivia 68%

140 g Bolivia 68%-60h, Dark chocolate couverture, Rondo	4.94oz
60 g Cacaobutter Bio, Cacao butter, Grated	2.12oz

Melt the couverture together with the Cacaobutter and temper. Spray on the frozen petit gateaux to get a velvet effect.

### Structure



### Orange with Bolivia milk

500 g Chocolate Sponge	17.64oz
230 g Almond Cocoa Crumble	8.11oz
815 g Creme Chocolat, dark chocolate Cremeux Bolivia 68%	28.75oz
800 g Bolivia 45% Chocolate Mousse with Orange	28.22oz
500 g Praliné Glaze	17.64oz
200 g Spraying Mixture Bolivia 68%	7.05oz

### Finishing

Spread the crumbles over the biscuit. Pour the cremeux on top of the crumble and allow to set. After the cremeux has set, cut off 2.5 cm x 30 cm / 0.98 x 11.81 inches. Pour 200 g / 7.05 oz of the mousse into the mould and use the biscuit as a base. Demould and spray with the chocolate spray. Glaze one side with the chocolate icing. Decorate with chocolate.

### FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
CS93	Bolivia 68%-60h, Dark chocolate couverture, Rondo
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
HA01	cacao powder 20-22%, cacao powder
KK43	California 1:1, Bakeable filling almond

Please note: Some products are not available in all markets

# Fleur de sel Bolivia cut praline

Jean François Castagné



<b>RECIPE QUANTITY</b>	1	Frame Quadro à 10 mm / 0.59 inches height	<b>RECIPE NUMBER</b>	PR10904
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## Bolivia 45% Ganache

30 g milk 3.5%	1.06oz
250 g heavy cream 35%	8.82oz
60 g dextrose powder	2.12oz
45 g glucose powder DE40	1.59oz
50 g sorbitol powder	1.76oz
6 g fleur de sel	0.21oz
640 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo	22.58oz
20 g Cacaobutter Bio, Cacao butter, Grated	0.71oz

Boil together the milk, cream, dextrose, glucose, sorbitol powder and fleur de se. Cool to 32 - 34°C / 89.6 - 93.2 °F.

Melt the couverture and cacaobutter at 48°C / 118.4°F then bring back to 37 - 40°C / 98.6 - 104°F. Mix all together and emulsify using immersion blender.

## Fleur de sel Bolivia cut praline

<b>1101 g Bolivia 45% Ganache</b>	<b>38.84oz</b>
<b>600 g Bolivia Lait de terroir 45%- 60h, Milk chocolate couverture with mountain milk, Rondo</b>	<b>21.16oz</b>

## Felchlin Marketing Material

**Quadro plate, 305 x 305  
mm**  
**Quadro frame green, 5  
mm**  
**Silicon frame white, 5 mm**  
**Quadro foils bundle of 100  
foils, 350 x 350 mm**  
**Set of 4 silicone decor  
praline stamps**

## Finishing

Pour the ganache into a 30 x 30 cm / 11.81 x 11.81 inches frame at 10 mm / 0.39 inches height and spread level. Leave to crystallise for 24 hours at ideally 15°C / 59°F before cutting with a praline guitar cutter at 22.5 x 22.5 mm / 0.98 x 0.98 inches with the harp. Enrobe with tempered Couverture and decorate with silicone décor praline stamps and store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

## FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
VO07	Quadro plate, 305 x 305 mm
VO08	Quadro frame green, 5 mm
VO30	Silicon frame white, 5 mm
WB91	Quadro foils bundle of 100 foils, 350 x 350 mm
WH95	Set of 4 silicone decor praline stamps

Please note: Some products are not available in all markets



# Coffee and Caramel Bolivia Praline

in Duetto mould



<b>RECIPE QUANTITY</b>	5	Duetto moulds of 21 pieces	<b>RECIPE NUMBER</b>	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

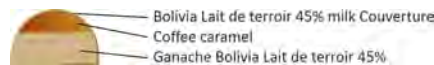
Bring all the ingredients to the boil and cook stirring continuously to 108°C / 226.4°F. Cool down at room temperature and when the temperature has reached 35°C / 95°F emulsify with a hand blender. Leave to cool again to 26 - 30°C / 78.8 - 86°F before piping into the moulds.

## 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



## Coffee and Caramel Bolivia Praline

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

## Felchlin Marketing Material

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

## 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.

# Coffee and Caramel Bolivia Praline

in Duetto mould

## 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

# Bolivia 45% chocolate Truffle

Jean François Castagné



<b>RECIPE QUANTITY</b>	4	silicone moulds hemisphere of 24 pieces	<b>RECIPE NUMBER</b>	TR10910
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## Bolivia 45% Ganache

250 g heavy cream 35%	8.82oz
55 g dextrose powder	1.94oz
55 g glucose powder DE40	1.94oz
55 g sorbitol powder	1.94oz
650 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo	22.93oz
15 g Cacaobutter Bio, Cacao butter, Grated	0.53oz

Boil together the cream, dextrose, glucose and sorbitol. Cool to 32 - 34°C / 89.6 - 93.2°F. Melt the couverture and cacaobutter at 48°C / 118.4°F then bring back to 37 - 40°C / 98.6 - 104°F. Mix all together and emulsify using immersion blender.

## Bolivia 45% chocolate Truffle

<b>1080 g Bolivia 45% Ganache</b>	<b>38.1oz</b>
<b>400 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo</b>	<b>14.11oz</b>
<b>100 g cacao powder 20-22%, cacao powder</b>	<b>3.53oz</b>

## Felchlin Marketing material

*Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece*  
*Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches*

## Finishing

Immediately pour the ganache into the Formaflex moulds. Prepare couverture bases using a ballini stencil and leave to crystallise. Place on the ganache and place for 8 minutes in the refrigerator to initiate the crystallisation. Leave to crystallise for 24 hours ideally 16°C / 60.8°F. Demould the truffles and leave again for 24 hours. Coat with tempered couverture. Place and roll in cacao powder and form using the fingers. Brush off the excess powder using a sieve.

## FELCHLIN PRODUCTS

CS76	Cacaobutter Bio, Cacao butter, Grated
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
HA01	cacao powder 20-22%, cacao powder
VM12	Rubber stencil for 63 truffles bases, Ø 28 mm / 1.1 inches
VO20	Formaflex hemisphere shaped 3 cm / 1.18 inches Ø for 24 piece

Please note: Some products are not available in all markets