

Santa's hat with Ganache

Pralines & Chocolates



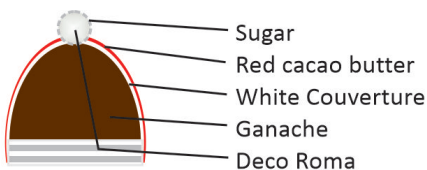
RECIPE QUANTITY	7	Duetto moulds of 21 pieces	RECIPE NUMBER	CS15510
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Ganache raspberry and Cocoa Fruit Juice

140 g Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice	4.94oz
200 g raspberry puree without added sugar, Boiron	7.05oz
70 g glucose syrup DE 41-46	2.47oz
70 g liquid sorbitol	2.47oz
75 g butter	2.65oz
135 g Grenada 65%, Dark chocolate couverture, Rondo	4.76oz
310 g Grenada 38%, Milk chocolate couverture, Rondo	10.93oz

Bring the cocoa fruit juice, raspberry puree, sorbitol, glucose syrup and butter to a boil, temper to 30°C / 86°F. Temper both couvertures to 32°C / 89.6°F, pour couvertures slowly onto the liquid and homogenise with a hand blender until an elastic, shiny and homogeneous ganache is obtained.

Structure



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1000 g Ganache raspberry and Cocoa Fruit Juice	35.27oz
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650 g Edelweiss 36%, White
chocolate couverture,
Rondo 22.93oz

300 g Deco Roma, Covering mass
white 10.58oz

Felchlin Marketing Material

7 piece Mould Duetto

50 g Colored cocoa butter red,
Cacao butter with colour 1.76oz

Casting of mould

Spray red cacao butter into hemisphere Duetto mould. Mould with white couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Finishing

Fill 7 g / 0.25 oz of ganache per Duetto Domeform, place in the fridge for 10 minutes, then crystallise at 16°C / 60.8°F for 24 hours, close with couverture. Roll out Deco Roma to 1.5 mm / 0.06 inches, cut out with a tube and roll into a ball and roll in sugar and put on top. Roll out Deco Roma with a Decorative rolling pin and cut strips of 5 mm / 0.2 inches width, place them around the Santa Claus cap.

FELCHLIN PRODUCTS

CF97	Colored cocoa butter red, Cacao butter with colour
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CR44	Grenada 65%, Dark chocolate couverture, Rondo
CS84	Edelweiss 36%, White chocolate couverture, Rondo
HA90	Koa Cocoa Fruit Juice, Cocoa (Theobroma cacao L.) pulp juice
TM81	Deco Roma, Covering mass white
VO72	Mould Duetto

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO72 Duetto mould

21-piece double mould

Format 275 x 135 x 48 mm / 10.83 x 5.31 x 1.89 inches

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Recipe number : CS15510

Description : Fruity cacao fruit juice raspberry praline

Sales data :		Nutritional values per 100 g :	
Shelf life	21 days	Kilocalorie (kcal)	21384
Selling days	14 days	Kilojoule (kJ)	89473
Selling price		Lipids	28.29 g
Selling unit	100 g	saturated fatty acids	17.26 g
		Carbohydrates	46.5 g
		of which sugars	41.31 g
		Proteins	4.05 g
		Salt	0.15 g

Declaration :

Sugar, cacaobutter, raspberry, **whole milk powder**, cacao fruit juice, cacao kernel, **skimmed milk powder**, **butter**, glucose syrup (wheat glucose), humectant (sorbitol), wheat glucose syrup, water, palm kernel oil, **cream powder**, colour (allura red AC), gelling agent (tranganth), palm oil, humectant (glycerin), **emulsifier (soy lecithin)**, acidifying agent (citric acid), vanilla extract, vanillin, vanilla

State 09.12.2024

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

Allergen information is compliant with current Swiss legislation