

Amo - Champagne Caramel Ganache Pralines

Pralines & Chocolates



RECIPE QUANTITY	10	Amo moulds of 21 pieces	RECIPE NUMBER	PR10093
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Gianduja milk hazelnut Grenada 38% with crumble

300 g Fina Noble Piemontese 60%, Praline Paste Hazelnut	10.58oz
22.5 g Cacaobutter Bio, Cacao butter, Grated liquid	0.79oz
75 g Grenada 38%, Milk chocolate couverture, Rondo tempérée	2.65oz
240 g Sablé Crumbs	8.47oz

Stir the praliné mass, melted cacao butter and tempered couverture to a smooth mass. Fold in the cooled fine crumbs.

Sablé Crumbs

125 g butter unsalted	4.41oz
1 g salt	0.04oz
125 g granulated sugar	4.41oz
40 g fresh egg whites	1.41oz
250 g pastry flour type 400	8.82oz

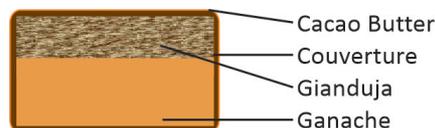
Paddle the soft butter, the salt and the sugar. Slowly add the egg white and the sifted pastry flour. Knead to obtain a dough. Let rest in the refrigerator.

Grenada milk ganache 38% with caramel brûlé and champagne sparkling wine

385 g Caramel brûlé fleur de sel	13.58oz
100 g Champagne, sparkling wine	3.53oz
215 g Grenada 38%, Milk chocolate couverture, Rondo	7.58oz
100 g Champagne, sparkling wine	3.53oz

Bring the caramel to the boil with the first amount of champagne. Gradually pour the liquid over the couverture and smooth the caramel until you have an elastic, shiny and homogeneous mass. Add the second quantity of champagne and, using a hand blender, homogenise the ganache. Use at 30 - 32°C / 86 - 89.6°F.

Structure



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75 g Colored Cacao Butter natural yellow	2.65oz
25 g Colored Cacao Butter natural dark brown	0.88oz
750 g Grenada 38%, Milk chocolate couverture, Rondo	26.46oz
630 g Gianduja milk hazelnut Grenada 38% with crumble	22.22oz

800 g Grenada milk ganache 38% with caramel brûlé and champagne sparkling wine 28.22oz

Felchlin Marketing Material

10 piece Mould for 21 praline "Amo" of 10 g each

210 piece Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert

Casting the mould

Spray the moulds with tempered yellow cacao butter and tempered brown cacao butter. Mould with tempered couverture and leave to crystallise at room temperature and place for approx. 10 minutes in the refrigerator.

Sablé Crumbs

By using a sieve, form crumbs and bake.

Baking temperature:

145°C / 293°F

Baking time:

approx. 20 minutes until they are golden brown.

After baking, cut to the desired size and sieve.

Finishing

Place 2.5 g / 0.09 oz of the gianduja per praline, let crystallise. Pipe 3.5 g / 0.12 oz of the ganache on top. Let crystallise at approx. 12 - 15°C / 53.6 - 59°F for 24 hours. Cover with tempered couverture. Place for approx. 20 minutes in the

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refrigerator and remove from mould.

FELCHLIN PRODUCTS

CF72	Colored Cacao Butter natural yellow
CF77	Colored Cacao Butter natural dark brown
CR29	Grenada 38%, Milk chocolate couverture, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
DC74	Fina Noble Piemontese 60%, Praline Paste Hazelnut
TM01	Caramel brûlé fleur de sel
VO97	Mould for 21 praline "Amo" of 10 g each
WG27	Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert

Please note: Some products are not available in all markets

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Felchlin Marketing Material



VO97 Mould for 21 praline "Amo" of 10 g each



WG27 Packaging Amo 74 x 74 x 24 mm, for 1 praline, incl. black insert

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Recipe number : PR10093

Description : Finest champagne caramel with crispy crumble

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	477
Selling days	28 days	Kilojoule (kJ)	1994
Selling price		Lipids	29.36 g
Selling unit	100 g	saturated fatty acids	15.25 g
		Carbohydrates	43.91 g
		of which sugars	38.11 g
		Proteins	5.23 g
		Salt	0.18 g

Declaration :

Sugar, cocoa butter, champagne 9%, hazelnuts, cream, cacao kernel, wheat flour, skimmed milk powder, whole milk powder, butter, wheat glucose syrup (wheat glucose), cream powder, egg white, water, emulsifier (soy lecithin), edible salt, fleur de sel (sea salt), vanilla

State 05.01.2026

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

Allergen information is compliant with current Swiss legislation