

Mojito Caramel Bolivia Praline

Pralines & Chocolates



RECIPE QUANTITY	5	Amo moulds of 21 pieces	RECIPE NUMBER	PR10669
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Ganache white Dominicana Blanc 36% with Mojito Caramel

80 g granulated sugar	2.82oz
10 g glucose syrup 44/45	0.35oz
170 g heavy cream 35%	6oz
25 g butter	0.88oz
65 g lime juice, fresh	2.29oz
40 g invert sugar	1.41oz
25 g fresh peppermint	0.88oz
200 g Dominicana Blanc 36% Organic, White chocolate couverture, Rondo	7.05oz
30 g Sao Palme 36%, Milk chocolate couverture, Rondo	1.06oz
25 g rum 40%vol. white	0.88oz

Make a pale caramel with the sugar and glucose. Heat the cream together with the butter and deglaze the caramel. Heat together the lime juice, invert sugar, and mint and add to the caramel mixture. Strain onto the couvertures and add the white rum.

When the caramel ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Structure



gold with yellow cacao butter
Ganache
Couverture

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670 g Ganache white Dominicana Blanc 36% with Mojito Caramel	23.63oz
400 g Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo tempered	14.11oz

Felchlin Marketing Material

Mould for 21 praline "Amo" of 10 g each
Colored cocoa butter yellow-gold, Cacao butter with colour tempered
Colored cocoa butter yellow, Cacao butter with colour tempered

Casting of mould

First pipe a dot of yellow coloured cacao butter into the mould, then spray with golden coloured cacao butter. Mould with tempered Couverture and leave to set at room temperature before chilling in the fridge at 5°C / 41°F for approximately 15 minutes.

Finishing

Pipe approx. 6 g / 0.21 oz of the Mojito caramel into the pre-lined moulds. Leave to crystallise at ideally 15 - 18°C / 59 - 64°F for a minimum of 12 hours. Cover with tempered couverture and refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould.

Store at 15 - 16°C / 59 - 68°F with 60% humidity.

FELCHLIN PRODUCTS

CF91	Colored cocoa butter yellow-gold, Cacao butter with colour
CF94	Colored cocoa butter yellow, Cacao butter with colour
CO92	Dominicana Blanc 36% Organic, White chocolate couverture, Rondo
CR18	Sao Palme 36%, Milk chocolate couverture, Rondo
CS90	Bolivia Lait de terroir 45%-60h, Milk chocolate couverture with mountain milk, Rondo
VO97	Mould for 21 praline "Amo" of 10 g each

Please note: Some products are not available in all markets

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Felchlin Marketing Material



Mould for 21 pralines "Amo" of 10 g each

75 x 135 x 24 mm

2.95 x 5.32 x 0.09 inches

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Recipe number : PR10669

Description : Praline with refreshing exotic caramel-ganache from lime, mint and rum coated in delicate couverture

Sales data :		Nutritional values per 100 g :	
Shelf life	28 days	Kilocalorie (kcal)	480
Selling days	14 days	Kilojoule (kJ)	2008
Selling price		Lipids	33.06 g
Selling unit	100 g	saturated fatty acids	20.29 g
		Carbohydrates	35.2 g
		of which sugars	37.22 g
		Proteins	4.76 g
		Salt	0.14 g

Declaration :

Sugar, cacaobutter, **cream**, **whole milk powder**, cacao kernel, lime, invert sugar, **butter**, peppermint leaves, rum (sugarcane), glucose syrup (wheat glucose), **partial skimmed milk powder**, **emulsifier (soy lecithin)**, emulsifier (sunflower lecithin), vanilla extract, vanilla, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF, allura red AC FD&C Red No. 40, indigotine, brilliant blue FCF FD&C Blue No. 1), confectionary mass (cacao butter, colours (tartrazine FD&C Yellow No. 5, sunset yellow FCF))

State 17.01.2024

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

Allergen information is compliant with current Swiss legislation