

# Hazelnut Cherry Praline

## Pralines & Chocolates



RECIPE QUANTITY	5	Duetto moulds of 21 pieces	RECIPE NUMBER	PR30104
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### Cherry jelly

133 g granulated sugar	4.69oz
4.4 g yellow pectin	0.16oz
442 g griotte purée	15.59oz
354 g granulated sugar	12.49oz
66 g glucose syrup 44/45	2.33oz

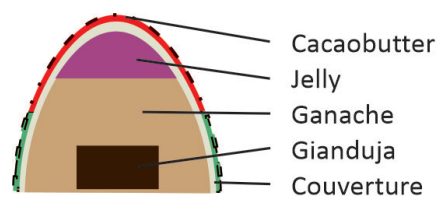
Mix the first amount of sugar together with the pectin. Heat the purée to 60°C / 140°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C / 219.2°F. Pour into a bowl, cover with cling film and leave to set at room temperature. When cool blend till smooth with a hand blender and fill into a disposal piping bag.

### White Chocolate Edelweiss 36% Ganache

204 g heavy cream 35%	7.2oz
15 g butter	0.53oz
15 g invert sugar	0.53oz
292 g Edelweiss 36%, White chocolate couverture, Rondo	10.3oz

Bring the cream, butter and invert sugar to a boil. Pour in increments over the white couverture using a spatula to obtain a smooth homogeneous ganache. Briefly homogenise using a hand blender.

### Structure



### Hazelnut Cherry Praline

210 g Cherry jelly	7.41oz
525 g White Chocolate Edelweiss 36% Ganache	18.52oz
770 g Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar	27.16oz
420 g Edelweiss 36%, White chocolate couverture, Rondo tempered	14.82oz

### Felchlin Marketing Material

Casting mould Duetto	
2 g Colored cocoa butter black, Cacao butter with colour	0.07oz
5 g Colored cocoa butter red, Cacao butter with colour	0.18oz
5 g Colored cocoa butter light green, Cacao butter with colour	0.18oz

### Gianduja

Spread into a 300 x 300 mm / 11.81 x 11.81 inches frame at 7.5 mm / 0.295 inch height. Leave to crystallise for 4 hours at 15°C / 59°F before cutting with a praline guitar cutter into 10 x 10 mm / 0.394 x 0.394 inch cubes.

### Casting of the mould

Firstly sprinkle in stripes of black cacao butter into the Duetto mould. Then spray with red cacao butter and finally with green cacao butter. 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

Pipe 2 g / 0.07 oz of the jelly into the pre-lined moulds and leave for 2 - 3 hours at room temperature until a thin skin has formed on the surface. Pipe approx. 5 g / 0.18 oz of the ganache over the jelly and place a cube of gianduja in it. Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours. Cover with tempered white couverture and refrigerate for approx. 30 minutes at 5°C / 41°F before carefully removing from the mould. Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

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### FELCHLIN PRODUCTS

CF92	Colored cocoa butter black, Cacao butter with colour
CF96	Colored cocoa butter light green, Cacao butter with colour
CF97	Colored cocoa butter red, Cacao butter with colour
CP77	Gianduja M Intenso Hazelnut, Gianduja hazelnut, Bar
CS84	Edelweiss 36%, White chocolate couverture, Rondo
VO72	Casting mould Duetto

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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### VO72B Casting mould Duetto

21-piece polycarbonate double mould

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

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**Recipe number :** PR30104

**Description :** Cherry jelly covered in the finest white ganache with a gianduja-infused edelweiss coating

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	2695
Selling days	28 days	Kilojoule (kJ)	11279
Selling price		Lipids	37.92 g
Selling unit	100 g	saturated fatty acids	18.17 g
		Carbohydrates	39.55 g
		of which sugars	38.52 g
		Proteins	7.49 g
		Salt	0.2 g

## Declaration :

Sugar, cacaobutter, **whole milk powder**, **hazelnuts 14%**, **cream**, sour cherry purée 4%, **skimmed milk powder**, cacao kernel, invert sugar, **butter**, glucose syrup (wheat glucose), confectionary mass (cacao butter, colours (tartrazine, Yellow No. 5, sunset yellow FCF, indigotine, brilliant blue FCF Blue No. 1)), emulsifier (sunflower lecithin), gelling agent (pectin), colour (allura red AC FD&C Red No.40), **emulsifier (soy lecithin)**, 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), vanilla extract

State 14.11.2023

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

Allergen information is compliant with current Swiss legislation