

Praline Ganache Agvana Noir

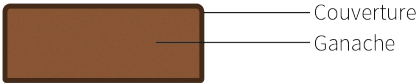


Recipe Quantity 1 Quadro frame of 100 pieces Recipe Number PR10415

Praline Ganache Agvana Noir	
1 piece(s) Felchlin Base Plate Quadro	
2 piece(s) Felchlin Quadro Frame green, 5mm	
1 piece(s) Felchlin Quadro foils	
1,000 g Ganache Agvana Noir 60%	35.27oz
100 g Agvana noir 60% , for covering	3.53oz
350 g Agvana noir 60% , for coating	12.35oz
1,450 g	51.15 oz

Finishing
1) Pour the ganache into a Quadro frame 300 x 300 x 10 mm / 11.81 x 11.81 x 0.39 in, smooth the surface and leave to crystallise overnight at 14 - 18 °C / 57.2 - 64.4°F. Cover the base with chocolate and then use a praline guitar cutter to cut out 28 x 28 mm squares. Leave to dry for 3 - 4 hours. Coat with tempered couverture and decorate individually.

Assembly



1 — Ganache Agvana Noir 60%	
# GA10555	
300 g Heavy cream 35%	10.58oz
50 g Liquid sorbitol	1.76oz
50 g Glucose syrup DE 41-46	1.76oz
70 g Butter	2.47oz
30 g Felchlin Cacaobutter	1.06oz
500 g Agvana noir 60%	17.64oz
1,000 g	35.27 oz

Heat the cream, sorbitol, glucose, butter and cocoa butter to 85°C / 185°F. Allow to cool to 34°C / 93.2°F, add the tempered couverture, and mix until smooth and shiny. Use a hand blender to homogeneous.

Felchlin Products	
CS09	Agvana Noir 60%
CS76	Cacaobutter Bio Cacao butter Grated
VO07	Base plate Quadro Descr. 1
VO08	Quadro frame green, polycarbonat, 5mm Descr. 1
WB91	Quadro foils, bundle of 100 foils Descr. 1

Note: Not all products are available in all markets

Praline Ganache Agvana Lait



Recipe Quantity1Quadro frame of 100 pieces

Recipe NumberPR10407

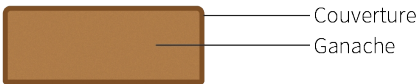
Praline Ganache Agvana Lait		
1 piece(s) Felchlin Base Plate Quadro		
2 piece(s) Felchlin Quadro Frame green, 5mm		
1 piece(s) Felchlin Quadro foils		
1,000 g Ganache Agvana Lait 38%	35.27oz	
100 g Felchlin Agvana lait 38% , for covering	3.53oz	
350 g Felchlin Agvana lait 38% , for coating	12.35oz	

1,450 g51.15 oz

Finishing

1) Pour the ganache into a Quadro frame 300 x 300 x 10 mm / 11.81 x 11.81 x 0.39 in, smooth the surface and leave to crystallise overnight at 14 - 18 °C / 57.2 - 64.4°F. Cover the base with chocolate and then use a praline guitar cutter to cut out 28 x 28 mm squares. Leave to dry for 3 - 4 hours. Coat with tempered couverture and decorate individually.

Assembly



1 — Ganache Agvana Lait 38%		
# GA10554		
270 g Heavy cream 35%	9.52oz	
50 g Liquid sorbitol	1.76oz	
50 g Glucose syrup DE 41-46	1.76oz	
40 g Butter	1.41oz	
60 g Felchlin Cacaobutter	2.12oz	
530 g Felchlin Agvana lait 38%	18.7oz	
1,000 g	35.27 oz	

Heat the cream, sorbitol, glucose, butter and cocoa butter to 85°C / 185°F. Allow to cool to 34°C / 93.2°F, add the tempered couverture, and mix until smooth and shiny. Use a hand blender to homogeneous.

Felchlin Products	
CS08	Agvana Lait 38%
CS76	Cacaobutter Bio Cacao butter Grated
VO07	Base plate Quadro Descr. 1
VO08	Quadro frame green, polycarbonat, 5mm Descr. 1
WB91	Quadro foils, bundle of 100 foils Descr. 1

Note: Not all products are available in all markets

Praline Ganache Agvana Blanc



Recipe Quantity

1

Quadro frame of 100 pieces

Recipe Number

PR10402

Praline Ganache Agvana Blanc	
1 piece(s) Felchlin Base Plate Quadro	
2 piece(s) Felchlin Quadro Frame green, 5mm	
1 piece(s) Felchlin Quadro foils	
1,000 g Ganache Agvana Blanc 34%	35.27oz
100 g Felchlin Agvana blanc 34% , for covering	3.53oz
350 g Felchlin Agvana blanc 34% , for coating	12.35oz

1,450 g

51.15 oz

Finishing

1) Pour the ganache into a Quadro frame 300 x 300 x 10 mm / 11.81 x 11.81 x 0.39 in, smooth the surface and leave to crystallise overnight at 14 - 18 °C / 57.2 - 64.4°F. Cover the base with chocolate and then use a praline guitar cutter to cut out 28 x 28 mm squares. Leave to dry for 3 - 4 hours. Coat with tempered couverture and decorate individually.

Assembly



1 — Ganache Agvana Blanc 34%	
# GA10553	
230 g Heavy cream 35%	8.11oz
50 g Liquid sorbitol	1.76oz
50 g Glucose syrup DE 41-46	1.76oz
30 g Butter	1.06oz
70 g Felchlin Cacaobutter	2.47oz
570 g Felchlin Agvana blanc 34%	20.11oz
1,000 g	35.27 oz

Heat the cream, sorbitol, glucose, butter and cocoa butter to 85°C / 185°F. Allow to cool to 34°C / 93.2°F, add the tempered couverture, and mix until smooth and shiny. Use a hand blender to homogeneous.

Felchlin Products	
CS07	Agvana Blanc 34%
CS76	Cacaobutter Bio Cacao butter Grated
VO07	Base plate Quadro Descr. 1
VO08	Quadro frame green, polycarbonat, 5mm Descr. 1
WB91	Quadro foils, bundle of 100 foils Descr. 1

Note: Not all products are available in all markets