

Coconut & Pineapple

Pralines & Chocolates



Recipe for 3.018 kg/ approx. 400 pralines

Recipe No.: PR10184

Pineapple Gelée

335 g	11.82 oz	pineapple purée with 11% invert sugar
50 g	1.76 oz	granulated sugar
8 g	0.28 oz	pectin, yellow ribbon
335 g	11.82 oz	granulated sugar
70 g	2.47 oz	glucose
10 g	0.35 oz	citric acid 1:1

Bring the pineapple purée to the boil and add the first amount of sugar mixed together with the pectin. Cook all together for 1 minute and then add the second quantity of sugar together with the glucose. Continue cooking until the temperature reaches 106°C/ 222.8°F and then pour into a 30 x 30cm/ 11,8 x 11,8 inches Quadro frame of 5mm/ 0,2 inches in height. Leave to cool at room temperature for at least an hour.

White Chocolate Coconut Ganache

340 g	11.99 oz	coconut purée 9% invert sugar
25 g	0.88 oz	invert sugar
25 g	0.88 oz	liquid sorbitol
530 g	18.7 oz	Opus Blanc Sélection 35%
40 g	1.41 oz	Cacaobutter 100% G
50 g	1.76 oz	desiccated coconut lightly roasted

Add the invert sugar and sorbitol to the Coconut puree and bring to the boil. Gradually add in portions to the Opus Blanc 35% White Couverture and cocoa butter. When the ganache is at 32-34°C/ 89.6-93.2°F emulsify using an immersion blender and add the lightly toasted grated coconut.

Finishing

1200 g 42.33 oz Opus Lait Sélection 38%

Lay a further 7,5mm/ 0,3 inches Quadro frame onto the pre-framed pineapple gelee and pour over the white chocolate coconut ganache.

Leave to crystallise for 24 hours at 15°C/ 59°F before cutting with a praline guitar cutter at 15 x15mm/ 0,6 x 0,6 inches, and enrobe with Opus Lait 38% milk couverture. Decorate as required and store at 15-16°C/ 59-60.8°F.

Felchlin Marketing Material

Quadro plate

Quadro frame 5 mm green

Quadro frame 2.5 mm yellow

Silicon frame red

Felchlin products

Art. no	Products
CO22	Opus Lait Sélection 38%
CO35	Opus Blanc Sélection 35%
CS11	Cacaobutter 100% G, Cacao butter Grated
VO07	Quadro plate
VO08	Quadro frame 5 mm green
VO09	Quadro frame 2.5 mm yellow
VO30	Silicon frame red

