

Coco Mango

Pralines & Chocolates



Recipe for 1.5 kg/ 91 pieces

Recipe No.: PR30023

Coconut Crunch

150 g 5.29 oz Praline Croquantine
75 g 2.65 oz Sao Palme 30%
25 g 0.88 oz desiccated coconut unsweetened

Combine all the ingredients and spread in a 2,5mm/ 0,1 inch Quadro frame.

550 g 19.4 oz Cocos-Gianduja

Melt and temper the gianduja and pour over the Coconut Crunch, in a 5mm/ 0,2 inches frame. Leave to crystallise.

Mangonosa

550 g 19.4 oz Mangonosa

Melt the Mangonosa to 35°C/ 95°F and pour over the Cocos Gianduja. Leave to crystallise.

Finishing

150 g 5.29 oz Sao Palme 30%

Spread a thin layer of Sao Palme 30% couverture and cut 2 x 3 cm/ 0,8 x 1,2 inches.

Felchlin Marketing Material

Quadro plate
Quadro frame 5 mm green
Quadro frame 2.5 mm yellow

Felchlin products

Art. no	Products
CR17	Sao Palme 30%, Couverture White Rondo
DC14	Praline Croquantine, almond cream with flaky wafers
DC77	Mangonosa, mango-passion fruit filling, firm
FE93	Cocos-Gianduja, with shredded coconuts, white
VO07	Quadro plate
VO08	Quadro frame 5 mm green
VO09	Quadro frame 2.5 mm yellow

