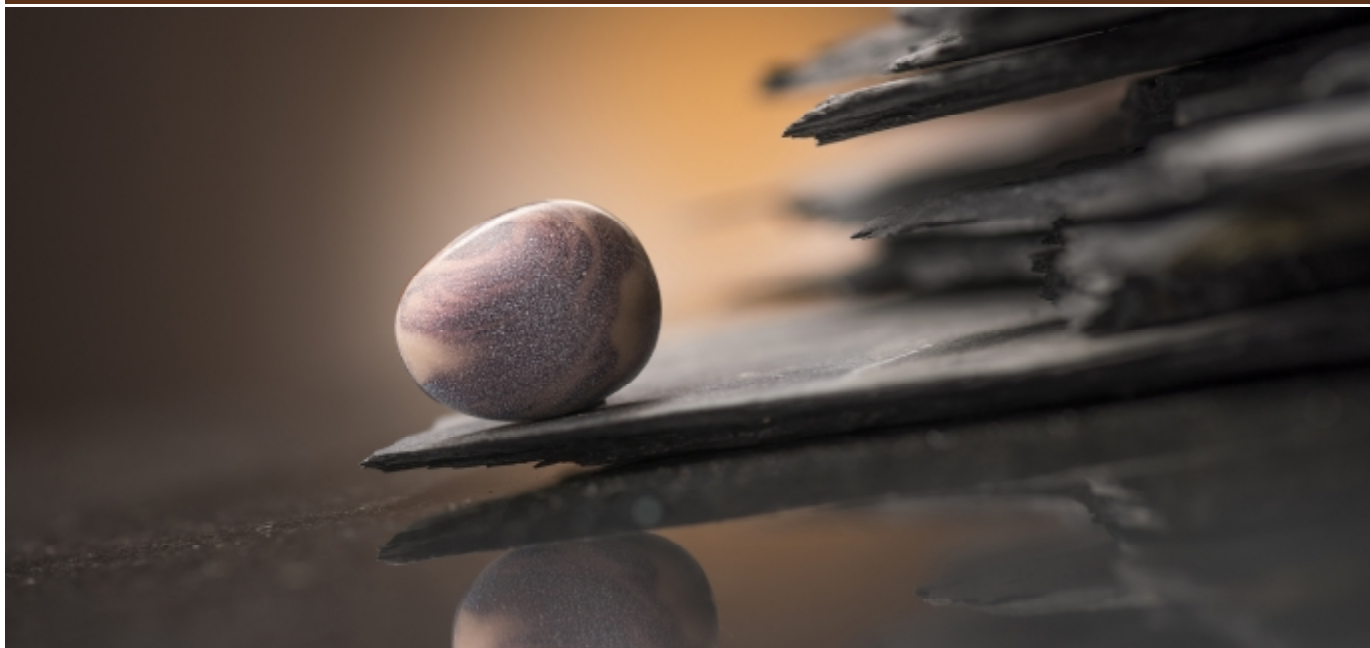


Stone Praline Croquantine

Pralines & Chocolates



Recipe for 2.1 kg/ 81.3 oz/ 10 Stone moulds of 21 pieces

Recipe No.: PR10397

Decoration

- 30 g 1.06 oz red cacao butter
- 20 g 0.71 oz white cacao butter
- 50 g 1.76 oz Opus Blanc Sélection 35% **S12.CO35E**

Spray the Stone mould with the red and white coloured cacao butter in a decorative way. Brush with Opus Blanc Sélection 35% couverture.

Casting of Stone mould

- 630 g 22.22 oz Grenada 65% Rondo

Cast the Stone mould with tempered Grenada 65% couverture. Leave to crystallise. Refrigerate for approx. 10 minutes. Bring back to room temperature.

Praline Croquantine Filling

- 1370 g 48.33 oz Praline Croquantine **S12.DC14E**

Gently warm the Praline Croquantine to 28-29°C/ 82.4-84.2°F. Pipe 6,5 g/ 0.23 oz of the Praline Croquantine into the stone mould. Refrigerate for approx. 10 minutes. Bring back to room temperature.

Finishing

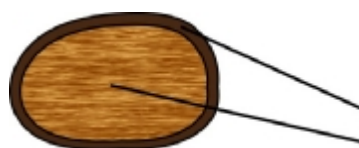
Cover the praline opening with dark couverture. Refrigerate for approx. 20 minutes and remove from mould.

Felchlin Marketing Material

Stone mould

Felchlin products

Art. no	Products
CF97	red cacao butter, cacaobutter-based coating
CF99	white cacao butter, cacaobutter-based coating
S12.CO35E	Opus Blanc Sélection 35%
S12.CR44E	Grenada 65% Rondo Special Grand Cru Couverture special order
S12.DC14E	Praline Croquantine, almond cream with flaky wafers
S12.VO61	Stone mould, available from Felchlin



Dark Chocolate coating
Praline Croquantine Filling

www.felchlin.com

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