

Gianduja Intenso Hazelnut & Coffee Ganache

Pralines & Chocolates



RECIPE QUANTITY	2575g/ approx. 400 pralines	RECIPE NUMBER	PR10538
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Gianduja Intenso Hazelnut & Coffee Ganache

550 g Gianduja D Intenso Hazelnut	19.4oz
1150 g Dark Coffee & Cognac ganache	40.57oz
800 g Maracaibo Criolait 38%, milk couverture Rondo	28.22oz

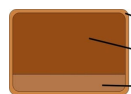
Felchlin Marketing Material

- Quadro plate, 305 x 305 mm
- Quadro frame green, 5 mm
- Quadro frame yellow, 2.5mm

Finishing

Carefully melt the Gianduja Intenso hazelnut to between 26-28°C/ 78.8-82.4°F and spread into a 30 x 30 cm/ 11,8 x 11,8 inches 5 mm/ 0,2 inches high Quadro frame. Leave for approx. 60 minutes at room temperature until it is set. Lay a further 5 mm/ 0,2 inches Quadro frame and a 2,5 mm/ 0,1 inch Quadro frame onto the pre-framed Gianduja Hazelnut Intenso. Pour over the Coffee Cognac ganache and spread level. Leave to crystallise for 24 hours at 15-20°C/ 59-68°F before cutting with a praline guitar cutter at 15 x 15 mm/ 0,6 x 0,6 inches. Enrobe with either Grand Cru Maracaibo Clasificado 65% dark couverture or Grand Cru Maracaibo 38% milk couverture. Decorate as required.

Structure



- Milk or dark couverture
- Coffee & Cognac ganache
- Gianduja Intenso filling

Basic recipe

Dark Coffee & Cognac ganache

25 g roasted coffee beans	0.88oz
450 g heavy cream 35%	15.87oz
35 g butter	1.23oz
10 g instant coffee	0.35oz
100 g invert sugar	3.53oz
500 g Maracaibo Clasificado 65%, dark couverture Rondo	17.64oz
30 g Cognac 40%vol.	1.06oz

Infuse the washed and then broken coffee beans in the hot cream for 45 minutes. Strain and rebalance the cream weight with milk back to 450 g/ 15,9 oz. Bring the coffee cream, the butter, the instant coffee and invert sugar to a boil. Pour in increments over the Grand Cru Maracaibo 65% couverture using a plastic spatula to obtain a smooth homogeneous ganache. Add the Cognac. When the ganache is at 32-34°C/ 89.6-93.2°F briefly homogenise using a hand blender.

Tip: Should alcohol not be required or needed then replace the recipe with 30 g/ 1,1 oz extra cream/sorbitol.

FELCHLIN PRODUCTS

- CP83 Gianduja D Intenso Hazelnut
- CS36 Maracaibo Criolait 38%, milk couverture Rondo
- CS59 Maracaibo Clasificado 65%, dark couverture Rondo
- VO07 Quadro plate, 305 x 305 mm
- VO08 Quadro frame green, 5 mm
- VO09 Quadro frame yellow, 2.5mm