

Cocos Gianduja Lemon bar

Pralines & Chocolates



Recipe for 1.528 kg/ 60 bars

Recipe No.: CS15260

Praline Croquantine & Sao Palme 36%

480 g 16.93 oz Praline Croquantine
48 g 1.69 oz Sao Palme 36%

Melt the Praline Croquantine at 26°C/ 78.8°F and add the tempered Sao Palme 36% couverture. Mix slowly with a spatula during 1 minute. Place in a Quadro frame of 30 x 30 cm/ 11,8 x 11,8 inches and 0,5 cm/ 0,2 inches high. Start the cristallisation at 4°C/ 39.2°F.

Cocos-Gianduja layer

500 g 17.64 oz Cocos-Gianduja

Melt the Cocos-Gianduja at 26°C/ 78.8°F and pour on top of the Praline Croquantine in a Quadro frame of 30 x 30 cm/ 11,8 x 11,8 inches and 0,5 cm/ 0,2 inches high. Start the crystallisation at 4°C/ 39.2°F. Cut pieces of 1,5 x 9 cm/ 0,6 x 3,5 inches with the cutting guitare at 20°C/ 68°F using a knife.

Lemonosa & Edelweiss decor

400 g 14.11 oz Lemonosa, Filling Lemon
100 g 3.53 oz Edelweiss 36%, Rondo

Melt the Lemonosa at 26°C/ 78.8°F and add the tempered Edelweiss couverture. Mix slowly during 1 minute with a spatula. Leave to crystallise at 4°C/ 39.2°F in the mixing bowl. Mix a few times with the spatula while the cooling process. When the mass is approx. 19°C/ 66.2°F, emulsify the mixture with the paddle at 1st speed for a few minutes, then at 2nd speed until the mixture is fluffy and the temperature is approx. 23°C/ 73.4°F. Pipe the mixture on top of the Praline Croquantine & Cocos-Gianduja rectangle. Leave to crystallise.

Finishing

Enrobe or decorate as requested.

Tip:

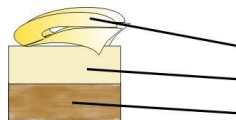
Instead of piping the Lemonosa & Edelweiss, it's possible to pour the emulsified mixture on top of the uncut Praline Croquantine & Cocos-Gianduja frame.

Leave it to cristallise at 20°C/ 68°F

Cut with the cutting guitare at 20°C/ 68°F 1,5 x 9 cm/ 0,6 x 3,5 inches using a knife.

Felchlin products

Art. no	Products
CR18	Sao Palme 36%, milk couverture, Rondo
CS84	Edelweiss 36%, Rondo, couverture, white
DC14	Praline Croquantine, almond cream with flaky wafers
DK25	Lemonosa, Filling Lemon, Lemon Praline Cream, firm
FE93	Cocos-Gianduja, with shredded coconuts, white



Piped lemon & white chocolate decor
Cocos-Gianduja layer
Crunchy almond chocolate base