

Yuzu Caramel Raspberry Ganache Pralines

Pralines & Chocolates



RECIPE QUANTITY	1680 g/ approx. 150 pralines	RECIPE NUMBER	PR30082
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Yuzu Caramel Raspberry Ganache Pralines

550 g Sao Palme 36%, milk couverture Rondo	19.4oz
385 g Yuzu caramel	13.58oz
745 g Raspberry ganache & Sao Palme 30%	26.28oz

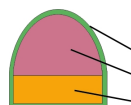
Casting of mould/ shell

Spray firstly tempered lemon yellow, then jade green coloured Cacao butter into the chocolate moulds. Leave at room temperature until set. Mould with either Sao Palme 60% dark couverture or 36% milk couverture. Leave to set at room temperature before chilling in the refrigerator at 5°C/41°F for approx. 15 minutes.

Finishing

Fill 2 g/ 0,7 oz of the Yuzu caramel into the pre-lined moulds. Leave for approx. 2 hours at room temperature until a thin skin forms on the surface. Carefully pipe over 4-5 g/ 0,14-0,18 oz of the Raspberry ganache on top of the Yuzu caramel and leave to crystallise overnight at room temperature. Cover with tempered couverture and refrigerate for approx. 30 minutes at 5°C/ 41°F before carefully removing from the mould.

Structure



Coloured chocolate
White chocolate Raspberry ganache
Yuzu Caramel

obtain a smooth homogeneous ganache. When the ganache is at 32-34°C/ 89,6-93,2°F briefly homogenise using a hand blender.

FELCHLIN PRODUCTS

CR17 Sao Palme 30%, white couverture Rondo
CR18 Sao Palme 36%, milk couverture Rondo
CS11 Cacaobutter 100% G, grated cacao butter
TM01 Caramel brûlé fleur de sel, cream caramel salt

Basic recipes

Yuzu caramel

225 g Caramel brûlé fleur de sel, cream caramel salt	7.94oz
112 g yuzu purée	3.97oz
38 g butter	1.32oz
10 g Cacaobutter 100% G, grated cacao butter	0.35oz

Bring all the ingredients to the boil and cook, stirring continuously to 105-107°C/ 221-224,6°F. Cool down at room temperature and only when the temperature of the caramel has cooled to 28-30°C/ 82,4-86°F pipe approx. 2 g/ 0,07 oz into the pre-lined moulds or shells.

Raspberry ganache & Sao Palme 30%

250 g raspberry purée	8.82oz
60 g butter	2.12oz
60 g invert sugar	2.12oz
375 g Sao Palme 30%, white couverture Rondo	13.23oz

Bring the raspberry purée, the butter and the invert sugar to a boil. Pour in increments over the Sao Palme 30% white couverture using a plastic spatula to