

Duna Praliné Caramel

Pralines & Chocolates



Recipe for 2.1 kg/ 74 oz/ 10 Duna moulds of 21 pieces

Recipe No.: PR10339

Casting of Duna mould

40 g 1.41 oz Cacaobutter 100% G
800 g 28.22 oz Grenada 38% Rondo *

Spray the Duna mould with tempered Cacaobutter and then with bronze powder dissolved in alcohol. Let crystallise. Cast once uniformly with tempered Grenada 38% couverture, place for approx. 30 minutes in the refrigerator.

Filling 1

420 g 14.82 oz Caramel brûlé fleur de sel

Pipe 2g/ 0.07 oz Caramel brûlé fleur de sel.

Filling 2

600 g 21.16 oz Rustica Noble Piemontese 60% special order
240 g 8.47 oz Grenada 65% Rondo *

Mix well the Rustica Noble Piemontese 60% hazelnut paste and the tempered Grenada 65% couverture until well combined, pipe 4g/ 0.14 oz. Place for a short time in the refrigerator, bring again to room temperature. Cover with tempered Grenada 38% couverture, place for approx. 30 minutes in the refrigerator.

Felchlin Marketing Material

Duna mould

<i>Felchlin products</i> (special order)	
Art. no	Products
* CR29	Grenada 38% Rondo, Grand Cru Couverture Milk
* CR44	Grenada 65% Rondo, Grand Cru Couverture Dark
S12.CS11E	Cacaobutter 100% G, Cacao butter Grate d special order
S12.DC44E	Rustica Noble Piemontese 60%, hazelnut paste, coarsely crushed
S12.TM01E	Caramel brûlé fleur de sel, Cream caramel Salt
S12.VO41	Duna mould special order

* Note: Can also be made using Maracaibo Criolait 38% S12.CS36E and Maracaibo 65% S12.CS59E

- Lead times apply on special orders

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