

Vegan Bar

Pralines & Chocolates



Recipe for 1.2 kg

Recipe No.: CS15225

Choco Bar

1000 g 35.27 oz **Vegan Choc Brun 44%**
200 g 7.05 oz **Caramelised Pumpkin Seeds**

Pipe the tempered Vegan Choc Brun 44% into a chocolate mould. Place the Caramelised Pumpkin Seeds. Refrigerate.

Basic recipe

Caramelised and salted Pumpkin Seeds

60 g 2.12 oz **english sugar (fine grade)**
25 g 0.88 oz **water**
180 g 6.35 oz **pumpkin seeds**
10 g 0.35 oz **Cacaobutter 100% G**
4 g 0.14 oz **fleur de sel**

Cook the granulated sugar and water to 106°C/ 223°F, gently roast the pumpkin seeds in the oven at 200°C/ 392°F for 6 minutes, add to the boiled sugar mixture to create a caramel. Finally, add the Cacaobutter and fleur de sel. Allow to cool the caramelised and salted seeds on a marble slab and break apart into small pieces.



Caramelised pumpkin seeds
Vegan Choc Brun 44%

Felchlin products

Art. no	Products
CS11	Cacaobutter 100% G, Cacao butter Grated
DF69	Vegan Choc Brun 44%, Konditoreimasse braun Bio