

Pineapple Opus Stone

Pralines & Chocolates



Recipe for 1.394 kg/ 6 Stone mouldsof 21 pieces

Recipe No.: PR10458

Casting of mould

25 g 0.88 oz Cacaobutter 100% G yellow/green
400 g 14.11 oz Opus Blanc Sélection 35%

Spray the Stone mould with yellow and little green coloured cocoa butter and mould with Opus Blanc white couverture.

Pineapple Gelée

200 g 7.05 oz pineapple purée with 11% invert sugar
50 g 1.76 oz granulated sugar
4 g 0.14 oz pectin, yellow ribbon
160 g 5.64 oz granulated sugar
30 g 1.06 oz glucose
5 g 0.18 oz citric acid 1:1

Mix the first amount of the sugar together with the pectin. Heat the pineapple purée to 80°C/ 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C/ 219.2°F. Add the citric acid. Pour into a bowl, cover with cling film and leave to set at room temperature. When cool, blend till smooth with a hand blender and fill into a disposable piping bag

White Chocolate Ganache

190 g 6.7 oz heavy cream 35%
20 g 0.71 oz butter
30 g 1.06 oz invert sugar
280 g 9.88 oz Opus Blanc Sélection 35%

Bring the cream, butter and invert sugar to a boil. Pour in increments over the Opus Blanc 35% white couverture

using a plastic spatula to obtain a smooth homogeneous ganache. Briefly homogenise using a hand blender.

Finishing

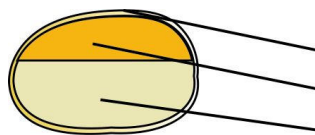
Fill 2g/ 0,07 oz of Pineapple Gelée into each stone mould followed by 4g/ 0,14 oz of the Opus Blanc Ganache. Leave to crystallise overnight. Cover with tempered Opus Blanc white couverture. Refrigerate for approx. 30minutes at 5° C/ 41°F before removing from mould.

Felchlin Marketing Material

Stone mould

Felchlin products

Art. no	Products
CO35	Opus Blanc Sélection 35%
CS11	Cacaobutter 100% G, Cacao butter Grated
VO61	Stone mould



White Chocolate Coating
Pineapple Gelée
White Chocolate Ganache