

Lemonosa & Praline Croquantine bar

Pralines & Chocolates



Recipe for 2.052 kg/ 60 bars

Recipe No.: CS15262

Praline Croquantine filling

715 g 25.22 oz Praline Croquantine
75 g 2.65 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 0,75 cm/ 0,3 inches high with the base already covered with a thin layer of tempered dark couverture. Start the crystallisation at 4°C/ 39.2°F.

Lemonosa layer

635 g 22.4 oz Lemonosa, Filling Lemon
152 g 5.36 oz Edelweiss 36%, Rondo tempered

Melt the Lemonosa at 26°C/ 78.8°F and add the tempered Edelweiss couverture. Mix slowly during 1 minute with a spatula. Pour on top of the crystallised Praline Croquantine & Sao Palme 36% in a Quadro frame of 30 x 30 cm/ 11,8 x 11,8 inches and 0,75 cm/ 0,3 inches high. Start the crystallisation at 4°C/ 39.2°F. Cut bars of 1,5 x 9 cm/ 0,6 x 3,5 inches at 20°C/ 68°F with a guitare using a knife. Make some impressions with the guitar on a knife on top of the bars, then spray velvet with the gun.

Spraying mixture

300 g 10.58 oz Cacaomass 100% Ghana, Rondo
175 g 6.17 oz Cacaobutter 100% G

Mix the ingredients together. Spray the bar with the spraying mixture.

Felchlin Marketing Material

Quadro plate
Quadro frame 5 mm green
Quadro frame 2.5 mm yellow

Felchlin products

Art. no	Products
CR18	Sao Palme 36%, milk couverture, Rondo
CS05	Cacaomass 100% Ghana Rondo
CS11	Cacaobutter 100% G, Cacao butter Grated
CS84	Edelweiss 36%, Rondo, couverture, white
DC14	Praline Croquantine, almond cream with flaky wafers
DK25	Lemonosa, Filling Lemon, Lemon Praline Cream, firm
VO07	Quadro plate
VO08	Quadro frame 5 mm green
VO09	Quadro frame 2.5 mm yellow