

Grand Cru Truffles Maracaibo

Pralines & Chocolates



Recipe for 2.35 kg/ approx. 205 truffles

Recipe No.: TR10204

Ganache

- 50 g 1.76 oz butter
- 500 g 17.64 oz heavy cream 35%
- 50 g 1.76 oz invert sugar
- 400 g 14.11 oz Maracaibo Clasificado 65% Rondo **S12.CS59E**
- 600 g 21.16 oz Maracaibo Criolait 38% Rondo **S12.CS36E**

Heat the butter, the cream and the invert sugar at 60°C/ 140°F. Allow to cool to 31°C/ 87.8°F and add the tempered Maracaibo couvertures and mix until well combined. Homogenise using a hand blender. Spread out the ganache uniformly onto a tray.

Setting

- 650 g 22.93 oz Maracaibo Clasificado 65% Rondo **S12.CS59E**
- 100 g 3.53 oz Cacao powder 22-24%

Place a round rubber stencil on a parchment paper, spread with couverture to create couverture disks, immediately remove the stencil. Pipe small domes of the Ganache on the disks by using a nozzle n°10, let set overnight at room temperature. Dip in tempered Maracaibo 65% couverture and roll in Cacao powder 22-24%, shake off the excess powder with a sieve.

Felchlin products

Art. no	Products
S12.CS36E	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
S12.CS59E	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
HA01	Cacao powder 22-24%

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