

# Duna Date & Maracaibo

Pralines & Chocolates



Recipe for 1.121 kg/ 4 moulds of 21 pieces

Recipe No.: PR10459

## Casting of Duna mould

250 g 8.82 oz Maracaibo Clasificado 65% Rondo

Prepare the moulds by spraying red, brown and white cocoa butter colours. Make a shell with Maracaibo Clasificado 65% couverture. Refrigerate for approx. 10 minutes.

## Ganache

250 g 8.82 oz heavy cream 35%  
50 g 1.76 oz invert sugar  
55 g 1.94 oz butter unsalted  
266 g 9.38 oz Maracaibo Criolait 38% Rondo  
50 g 1.76 oz Maracaibo Clasificado 65% Rondo

Heat the cream, invert sugar and butter. Pour one third on the couverture, following by the other third and then finally the last third. Emulsify, making a smooth ganache.

## Finishing

200 g 7.05 oz dates

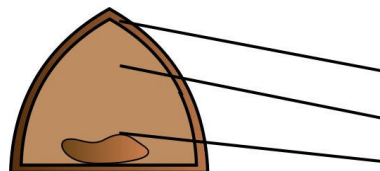
Pipe the Ganache in the mould with a piece of date. Seal with Maracaibo Clasificado 65% couverture. Refrigerate for approx. 20 minutes and remove from mould.

## Felchlin Marketing Material

Duna mould

### Felchlin products

Art. no	Products
CS36	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
VO41	Duna mould



Chocolate coating  
Ganache  
Piecso of date