

Caramel Lavender

Pralines & Chocolates



Recipe for 1.162 kg/ 40.9 oz/ approx. 190 pralines

Recipe No.: PR10169

Lavender Ganache

1000 g	32.15 oz	Caramel Brûlé	
60 g	1.93 oz	butter	
		unsalted, soft	
100 g	3.22 oz	heavy cream 35%	liquid
2 g	0.06 oz	lavender, fresh	leaves

Felchlin products

Art. no	Products
CS36	Maracaibo Criolait 38%, Rondo, Grand Cru couverture, milk
CS59	Maracaibo Clasificado 65%, Rondo, Grand Cru couverture, dark
TM01	Caramel Brûlé, dairy caramel cream with Fleur de sel

Slowly heat the Caramel Brûlé to 115°C/ 239°F, add soft butter and boil for approx. 2 minutes. Infuse lavender leaves in liquid heavy cream for approx. 15 minutes, strain and fold into the caramel mixture. Spread into a frame of 260 x 350 x 8 mm/ 10.2 x 13.8 x 0.3 inches placed on a Silpat. Let it set at room temperature for approx. 5 hours until set.

To assemble & decorate

Maracaibo Criolait 38%, Rondo
Maracaibo Clasificado 65%, Rondo

Smooth the surface with tempered Maracaibo Criolait 38% or Maracaibo Clasificado 65% couverture. Turn the frame upside down, gently remove the acetate. Cut into squares, by using a praline guitar. Dip in tempered Maracaibo Criolait 38% or Clasificado 65% couverture. Sprinkle with some lavender leaves.