

Cube - Mandarin & Yuzu Truffles

Pralines & Chocolates



Recipe for 3.25 kg/ 114.6 oz/ 378 pieces / 6 blister packs

Recipe No.: TR10223

Chocolate Shells

567 g 20 oz truffle balls Mini Milk
378 pieces

Prepare the chocolate truffle shells milk.

Fruity Caramel

320 g 11.29 oz granulated sugar
40 g 1.41 oz glucose
120 g 4.23 oz heavy cream 35%
2 g 0.07 oz fleur de sel
1 g 0.04 oz vanilla bean
320 g 11.29 oz honey
200 g 7.05 oz mandarin purée
140 g 4.94 oz yuzu purée
260 g 9.17 oz Fina Noble Piemontese 60%
80 g 2.82 oz butter unsalted, cold

Heat the sugar and glucose to obtain a light caramel.
Deglaze with heated heavy cream, fleur de sel and vanilla.
Bring to a boil. Add the honey, mandarin and yuzu purée,
let simmer for another minute. Add the Fina Noble
Piemontese 60% and the butter, homogenize. Cool to 30°
C/86°F and pipe 4g/0.1 oz per chocolate ball.

Coating

800 g 28.22 oz Costa Rica 40%-36h Rondo
400 g 14.11 oz Croquantine Flaky wafers

Seal and dip with milk couverture. Roll in tempered Costa
Rica 40% couverture and then in golden Croquantine
flaky wafers.

Felchlin Products

Art. no	Products
CO28	Costa Rica 40%-36h Rondo, Couverture Milk
DC74	Fina Noble Piemontese 60%, hazelnut paste, finely crushed
HA20	Croquantine Flaky wafers