

Mandarin Caramel Brûlé

Pralines & Chocolates



Recipe for 1.82 kg/ approx. 9 Stone moulds of 21 pieces

Recipe No.: PR10457

Casting of mould

25 g 0.88 oz Cacaobutter 100% G yellow/green
600 g 21.16 oz Grenada 65% Rondo

Spray Stone moulds with tempered yellow and green coloured cocoa butter. Cast the mould with Grand Cru Grenada 65% Dark Couverture and leave to set.

Mandarin and Yuzu Caramel

630 g 22.22 oz Caramel brûlé fleur de sel
120 g 4.23 oz mandarin purée no added sugar
30 g 1.06 oz yuzu purée
15 g 0.53 oz Aceto Balsamico

Heat the Caramel Brûlé together with the Mandarin and Yuzu puree.

Stirring continuously cook the mixture to 106°C/ 222.8°F add the Balsamic vinegar and leave to cool to 30°C/ 86°F.

Finishing

400 g 14.11 oz Orangeosa Filling Orange

Gently heat the OrangeOsa to 30°C/ 86°F and pipe 2g/ 0,07 oz into the pre-prepared moulded chocolate shells and leave to crystallise.

Pipe on approx. 4g/ 0,14 oz of the Mandarin and Yuzu caramel and leave overnight. Cover with tempered Grand Cru Grenada 65% dark couverture.

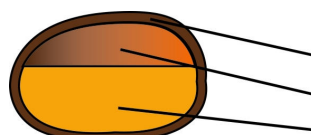
Refrigerate at 5°C/ 41°F for approximately 20 minutes before removing from the moulds.

Felchlin Marketing Material

Stone mould

Felchlin products

Art. no	Products
CR44	Grenada 65% Rondo, Grand Cru Couverture Dark
CS11	Cacaobutter 100% G, Cacao butter Grated
DK26	Orangeosa Filling Orange, Orange Praline Cream, firm
TM01	Caramel brûlé fleur de sel, Cream caramel Salt
VO61	Stone mould



Dark Couverture coating
Mandarin & Yuzu caramel
Orangeosa