

Vegan Choc Shells

Pralines & Chocolates



Recipe for 1.3 kg/ approx. 130 pralines

Recipe No.: PR80002

Casting of moulds

400 g 14.11 oz Vegan Choc Brun 44%

Cast the moulds with tempered Vegan Choc Milk 44%, Vegan Choc Blanc 38% or tempered dark Felchlin couverture.

Filling

620 g 21.87 oz Vegan Choc Brun 44%

280 g 9.88 oz coconut fat

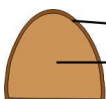
Melt the coconut oil gently and leave to cool down until approximately 25°C/ 77°F. Add to the tempered Vegan Choc Milk and stir in well. Cool down stirring occasionally until the mixture reaches 24-25°C/ 75.2-77°F.

Fill the pre-prepared cast moulds with the Meltaway mixture and leave to crystallise. Cover with Vegan choc and refrigerate for approximately 20 minutes before removing from the moulds.

Felchlin products

Art. no	Products
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DF69	Vegan Choc Brun 44%, Konditoreimasse braun Bio
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Vegan Choc Brun 44% coating
Vegan Ganache with Vegan Choc Brun 44%
& coconut fat