

Grand Cru Square

Pralines



Recipe for 100 truffles

Recipe No.: PR10156

Ganache

420 g 13.5 oz **Maracaibo Créole 49%, Rondo**
210 g 6.75 oz **heavy cream 35%** liquid
60 g 1.93 oz **liquid sorbitol**

Felchlin products

Art. no	Products
CS58B	Maracaibo Créole 49%, Rondo, Grand Cru with cream, coins
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
HA01B	Cacao powder 22-24%

Bring heavy cream almost to a boil. Add sorbitol and gradually pour over the Maracaibo Créole 49% couverture. Use a vacuum mixer or hand blender to homogenize the ganache. Spread the Ganache in a frame of 305 x 305 x 5 mm/ 12 x 12 x 0.2 inches and level evenly. Let it crystallize over night at room temperature.

Enrobing

350 g 11.25 oz **Maracaibo Clasificado 65% Rondo**
100 g 3.22 oz **Cacao powder 22-24%**

Brush a layer of chocolate on the surface and invert. Cut into squares of 22.5 x 22.5 mm/ 0.9 x 0.9 inches and dip in temperd Maracaibo Clasificado 65% couverture. Roll in Cacao powder and shake off excess powder with a sieve.