

Coffee

Pralines & Chocolates



Recipe for 0.8 kg

Recipe No.: PR30005

Ganache

200 g 7.05 oz heavy cream 35%
50 g 1.76 oz Gusto Ricco
500 g 17.64 oz Ambra 36% Rondo, surfine
50 g 1.76 oz glucose

Combine heavy cream, Gusto Ricco mocca paste and glucose into a pan. Heat up just below boiling point. Pour the cream mixture in three steps over the Ambra 36% couverture. Stir until dissolved.

Setting

Pour the Ganache into a frame of 14.5 x 30 x 1.5 cm/ 5.7 x 11.8 x 0.6 inches. Smooth out and put in a cool place to set for several hours. Cut into squares of 2 x 2 cm/ 0.78 x 0.78 inches with a guitar cutter.

Decoration

Dip the pralines in Ambra 36% surfine couverture and dust with Cacao powder. Immediately place a neutral transfer sheet on top of the pralines.

Felchlin products

Art. no	Products
CS50	Ambra 36% Rondo, surfine, coins
FE60	Gusto Ricco, mocca paste, water free