

Gianduja Milk Ganache

Pralines & Chocolates



RECIPE QUANTITY	1520 g/ approx. 150 pieces	RECIPE NUMBER	PR30044
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Gianduja Milk Ganache		550 g Gianduja M Intenso Almond	19.4oz
1020 g Gianduja ganache	35.98oz	50 g Sao Palme 75%, dark couverture Rondo	1.76oz
500 g Sao Palme 75%, dark couverture Rondo	17.64oz	30 g Cacaobutter 100% G, grated cacao butter	1.06oz

Felchlin Marketing Material

Quadro plate, 305 x 305 mm	0oz
Quadro frame green, 5 mm	0oz

Finishing

Pour the Ganache in a 30x30x1 cm/ 11,8 x 11,8 x 0,4 inches frame. Leave to crystallise for one day. Cut in 1.5 x 3 cm/ 0,6 x 1,2 inches pieces and enrobe with dark couverture. Decorate with milk chocolate swirl's on top before the couverture is set.

Structure



Dark couverture coating
Milk couverture ganache &
Gianduja M Intenso Almond

Boil the heavy cream with the sorbitol, glucose, dextrose and butter. Let cool down to 40°C/ 104°F. Melt the Gianduja Intenso M and the couverture to 28°C/ 82.4°F and add the cream mix. In the end, add the grated Cacao butter and homogenise with the hand blender.

FELCHLIN PRODUCTS

CO45 Sao Palme 75%, dark couverture Rondo
CP74 Gianduja M Intenso Almond
CS11 Cacaobutter 100% G, grated cacao butter
VO07 Quadro plate, 305 x 305 mm
VO08 Quadro frame green, 5 mm

Basic recipe

Gianduja ganache

220 g heavy cream 35%	7.76oz
60 g sorbitol powder	2.12oz
50 g glucose powder DE40	1.76oz
60 g dextrose	2.12oz
50 g butter	1.76oz