

Almond Sesame Gianduja Praline

Pralines & Chocolates



RECIPE QUANTITY	1735g/ approx. 225 pralines	RECIPE NUMBER	PR30083
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Almond Sesame Gianduja Praline

1035 g Sao Palme 36% Gianduja & Sesame 36.51oz

700 g Sao Palme 36%, milk couverture Rondo 24.69oz

Finishing

Spread in a 10 mm/ 0,4 inches frame.
Crystallise and cut with 12 mm/ 0,47 inches cutter. Enrobe in Sao Palme 36% couverture.

Structure



Milk couverture coating
Milk chocolate gianduja & toasted Almonds & Sesame

135 g Cacaobutter 100% G, 4.76oz
grated cacao butter

Make a caramel with the water and the sugars. Add in the toasted almonds and sesame. When cool. Make a paste with the milk powder and flour. Add the tempered chocolate and Cacao butter.

FELCHLIN PRODUCTS

CR18 Sao Palme 36%, milk couverture Rondo
CS11 Cacaobutter 100% G, grated cacao butter

Basic recipe

Sao Palme 36% Gianduja & Sesame

215 g granulated sugar 7.58oz

16 g sorbitol powder 0.56oz

85 g water 3oz

210 g almonds roasted, chopped without skin 7.41oz

210 g white sesame seeds 7.41oz

1.5 g fleur de sel crushed 0.05oz

20 g whole milk powder 0.71oz

145 g Sao Palme 36%, milk couverture Rondo 5.11oz