

Caramel Amazonica

Pralines & Chocolates



Recipe for 1.714 kg/ 24 oz/ 7 Tango molds of 21 pieces

Recipe No.: PR10300

Casting the Tango mold

20 g	0.64 oz	cacao butter yellow
20 g	0.64 oz	cacao butter orange
340 g	10.93 oz	Bolivia 38% 48h, Rondo

Spray the Tango molds with tempered yellow and orange cacao butter, cast once with tempered Bolivia 38%-48h couverture.

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200 g	6.43 oz	granulated sugar
45 g	1.45 oz	glucose
1 g	0.03 oz	vanilla bean
25 g	0.8 oz	mango purée, no added sugar
65 g	2.09 oz	banana purée
60 g	1.93 oz	passion fruit purée, no added sugar
10 g	0.32 oz	calamansi purée
0.8 g	0.03 oz	Fleur de sel
35 g	1.13 oz	heavy cream 35%
40 g	1.29 oz	butter

Combine the sugar, glucose and scraped out seeds of the vanilla bean and create a golden caramel. Mix the purées and warm, dissolve the Fleur de sel in the hot heavy cream and deglaze the caramel firstly with the hot heavy cream and then with the purées. Heat the caramel to 106°C/ 223°F, allow to cool to 35°C/ 95°F, incorporate the soft butter by using an immersion blender and briefly homogenize. At 30°C/86°F, pipe 3 g/ 0.11 oz of the Caramel per praline.

Cru Sauvage Milk 38% Ganache

170 g	5.47 oz	heavy cream 35%
15 g	0.48 oz	liquid sorbitol
20 g	0.64 oz	butter
260 g	8.36 oz	Bolivia 38% 48h, Rondo

Combine the heavy cream, sorbitol and butter and bring to a boil, little by little pour over the Bolivia 38% couverture. Stir from the center out by using a plastic spatula, to create a shiny and homogenous ganache. Briefly homogenize with a hand blender. Pipe 3 g/ 0.11 oz of the Cru Sauvage Milk 38% Ganache per praline, let crystallize over night at 12°-16°C/ 53.6°-61°F.

Setting

160 g	5.14 oz	almonds peeled, whole
64 g	2.06 oz	powdered sugar
2 g	0.06 oz	vanilla bean
1.2 g	0.04 oz	Fleur de sel
160 g	5.14 oz	Bolivia 38% 48h, Rondo

Uniformly crush the whole white almonds in a cutter to obtain calibrated pieces of 2-3 mm/ 0.08-0.1 inches, sieve. Weigh to 160g/ 5.6 oz.

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Mix the almond pieces, powdered sugar and scraped out seeds of the vanilla bean and Fleur de sel and caramelize in a copper pan. Allow to cool onto a marble table. Roast the almond nibs in an oven at 160°C/ 320°F until crunchy, allow to cool. Mix with tempered Bolivia 38% couverture and cover the Tango mold. Refrigerate for approx. 30 minutes, remove from mold.

Felchlin Promotional Material

Tango molds

Felchlin products

Art. no	Products
CS95	Bolivia 38% 48h, Rondo, Grand Cru couverture, milk
VO32	Tango molds