

Caramel with Fleur de sel & Tonka

Pralines & Chocolates



Recipe for 0.871 kg/ 30.7 oz/ approx. 65 pieces

Recipe No.: PR10104

Caramel

500 g 16.08 oz Caramel Brûlé
50 g 1.61 oz butter
1 g 0.03 oz tonka beans
100 g 3.22 oz salted peanuts chopped

Bring the Caramel Brûlé caramel cream to a boil, incorporate the butter and boil to 117°C/ 242.6°F. Finely grate the tonka bean, combine with coarsely chopped peanuts and add to the mixture. Immediately pour the Caramel into a Quadro frames of 5 mm/ 0.2 inch thickness. Let it set over night.

Frame size: 305 x 305 x 5 mm/ 12 x 12 x 0.2 inches

Coating

200 g 6.43 oz Maracaibo Clasificado 65%, Rondo

Cover the Caramel with Maracaibo Clasificado 65% couverture, cut cubes of 30 x 30 mm/ 1.2 x 1.2 inches, by using a praline guitar. Dip in Maracaibo Clasificado 65% couverture.

Decoration

20 g 0.64 oz Fleur de sel

Sprinkle with some Fleur de sel.

Felchlin Promotional Material

Quadro plate
Quadro frame 5 mm green

Felchlin products

Art. no	Products
CS59	Maracaibo Clasificado 65%, Rondo, Grand Cru couverture, dark
TM01	Caramel Brûlé, dairy caramel cream with Fleur de sel
VO07	Quadro plate
VO08	Quadro frame 5 mm green