

Caramel

Pralines & Chocolates



Recipe for 0.8525 kg/ 51 oz/ 3 Valletta molds of 21 pieces

Recipe No.: PR10330

Casting of mold

200 g 7.05 oz Sao Palme 36%

Spray the mold with dark couverture and cast with Sao Palme 36% couverture.

Salted Caramel Ganache

60 g 2.12 oz milk 3,5%

2.5 g 0.09 oz fleur de sel

390 g 13.76 oz Caramel brûlé fleur de sel

150 g 5.29 oz Sao Palme 36%

50 g 1.76 oz Sao Palme 60%

Boil the milk, fleur de sel and Caramel Brûlé, pour the hot liquid step by step over the combined Sao Palme 36% and Sao Palme 60% couverture drops. Pour the Salted Caramel Ganache into the Valletta molds and let set overnight. Seal the pralines with couverture, place in the refrigerator for 20 minutes and remove from mold.

Felchlin Marketing Material

Valletta mold

Felchlin products

Art. no	Products
CR18	Sao Palme 36%, milk couverture, Rondo
CR19	Sao Palme 60%, dark couverture, Rondo
TM01	Caramel brûlé fleur de sel, Cream caramel Salt
VO22	Valletta mold