

Tango Caramel Orange Ganache

Pralines & Chocolates



Recipe for 2.186 kg/ 77 oz/ 10 Tango molds of 21 pieces

Recipe No.: PR10153

Casting of Tango mold

630 g 20.26 oz Maracaibo Criolait 38%, Rondo
50 g 1.61 oz cacao butter red
40 g 1.29 oz cacao butter brown

Gently spray the Tango mold with tempered red cacao butter, then with tempered brown cacao butter, let it crystallize. Evenly cast once with Maracaibo Criolait 38% couverture, refrigerate for approx. 10 minutes.

Orange flavored Caramel Ganache

520 g 16.72 oz heavy cream 35%
30 g 0.96 oz orange zest of 6 pieces
40 g 1.29 oz glucose 44/45
100 g 3.22 oz liquid sorbitol
170 g 5.47 oz Caramel Brûlé
500 g 16.08 oz Maracaibo Clasificado 65%, Rondo
tempered
100 g 3.22 oz butter unsalted
1 g 0.03 oz Orange oil 5 drops
5 g 0.16 oz Cointreau 40%vol.

Bring heavy cream, orange zest, glucose and sorbitol to a boil, cover with plastic film. Let it brew for 10 minutes, strain through a fine sieve, squeeze well. Add Caramel Brûlé, warm the liquid to 32°C/ 90°F. Add the tempered Maracaibo Clasificado 65% couverture and stir to a smooth emulsion until an elastic, shiny and homogenous mass is created.

Simultaneously add butter, orange oil and Cointreau 40%vol. Use the Ganache right away, pipe 6 g/ 0.2 oz of the Ganache using a disposable pastry bag and crystallize for 24 hours at approx. 12°-16°C/ 54°-61°F. Cover with Maracaibo Criolait 38% couverture, refrigerate for a short time and remove from mold.

Felchlin Promotional Material

Tango molds

Felchlin products

Art. no	Products
CS36	Maracaibo Criolait 38%, Rondo, Grand Cru couverture, milk
CS59	Maracaibo Clasificado 65%, Rondo, Grand Cru couverture, dark
OE01	Orange oil
TM01	Caramel Brûlé, dairy caramel cream with Fleur de sel
VO32	Tango molds