

# Caramelosa & Criolait cut pralines

Pralines & Chocolates



Recipe for 1.62 kg/ 170 pieces

Recipe No.: PR10470

## Caramelosa & Croquantine filling

720 g	25.4 oz	Caramelosa
220 g	7.76 oz	Maracaibo Criolait 38% Rondo
80 g	2.82 oz	Cacaobutter 100% G
50 g	1.76 oz	Croquantine Flaky wafers

Melt the Caramelosa at 26°C/ 78.8°F, add both tempered Maracaibo Criolait 38% couverture and Cacaobutter. Add the Croquantine. Mix slowly during 1 minute with a spatula. Place in a Quadro frame of 30 x 30 cm/ 11,8 x 11,8 inches and 1 cm/ 0,4 inches high. Start the crystallisation at 4°C/ 39.2°F. Cover with a thin layer of tempered dark couverture. Cut pieces of 2,3 x 2,3 cm/ 0,9 x 0,9 inches with the cutting guiture at 20°C/ 68°F.

## Finishing

550 g	19.4 oz	Maracaibo Criolait 38% Rondo
-------	---------	------------------------------

Enrobe and decorate.

### Felchlin products

Art. no	Products
CS11	Cacaobutter 100% G, Cacao butter Grated
CS36	Maracaibo Criolait 38% Rondo, Grand Cru couverture, milk
DK28	Caramelosa
HA20	Croquantine Flaky wafers



Milk couverture coating  
Caramelosa & milk couverture with  
Croquantine flaky wafers