

CaramelOsa Marzipan Praline

Pralines & Chocolates



Recipe for 1.345 kg/ 1 frame of 30 x 30 cm/ approx. 150 pieces

Recipe No.: PR30033

Marzipan base

350 g 12.35 oz Luebeck marzipan raw mass
10 g 0.35 oz icing sugar

Mix together the marzipan and icing sugar and roll out to 2,5 mm/ 0,1 inch thickness and place into a 30 x 30 cm/ 11,8 x 11,8 inches Quadro frame of 2,5 mm/ 0,1 inch depth. Leave for 1-2 hours to form a thin skin on the surface.

Caramelosa Caramelito layer

525 g 18.52 oz Caramelosa
125 g 4.41 oz Caramelito 36% Rondo

Carefully warm the Caramelosa to 30-32°C/ 86-89.6°F and stir in the tempered Caramelito 36% couverture. Place a Quadro frame of 30 x 30cm/ 11,8 x 11,8 inches and 7,5 mm/ 0,3 inches depth on top of the marzipan and spread the Caramelosa /Caramelito filling level into the frame. Leave until firm enough to cut, then spread both sides thinly with chocolate. Cut on the guitar and cut into squares of 22,5 x 22,5 mm/ 0,9 x 0,9 inches and then place on a caramelised almond or caramelised hazelnut onto each individual praline piece.

Variations:

For a variation to make individual bars cut at 75 x 22,5 mm/ 2,9 x 0,9 inches. Pipe on 2g/ 0,09 oz of Caramel brûlé and lay on 5 x halved caramelised salted peanuts (2.5g/ 0,09 oz) onto each individual piece.

Individual pralines can also be sprinkled with finely chopped caramelised peanuts before enrobing as a further variation. Other variations include laying on a caramelised almond or hazelnut on the enrobed praline.

Caramelised Peanuts

50 g 1.76 oz english sugar (fine grade)
25 g 0.88 oz water
150 g 5.29 oz peanuts, salted
10 g 0.35 oz Cacaobutter 100% G

Heat the sugar and water to 107°C/ 224.6°F. Add the salted peanuts and caramelise to a pale colour. Stir in the Cacaobutter and pour onto a cold marble table and separate whilst still warm. Leave to cool before using.

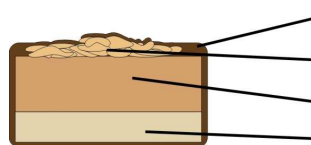
Finishing

100 g 3.53 oz Sao Palme 60%

Enrobe using Sao Palme 60% dark or Sao Palme 36% milk couverture.

Felchlin products

Art. no	Products
CO38	Caramelito 36% Rondo, Couverture Milk Caramel
CR19	Sao Palme 60%, dark couverture, Rondo
CS11	Cacaobutter 100% G, Cacao butter Grated
DK28	Caramelosa
KK05	Luebeck marzipan raw mass, 60% boiled almonds



Dark couverture coating
Caramelised Peanuts
CaramelOSA layer
Marzipan layer