

Chocolate Bar Caramelosa

Pralines & Chocolates



Recipe for 2.05 kg/ 60 pieces

Recipe No.: CS15256

Choco Croquantine filling

945 g 33.33 oz Choco Croquantine Flaky wafers
105 g 3.7 oz Accra 62% Rondo tempered

Melt the Choco Croquantine at 26°C/ 78.8°F and add the tempered Accra 62% couverture. 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 with the bottom already covered with a thin layer of tempered dark couverture. Start the crystallisation at 4°C/ 39.2°F. Cut pieces of 1,5 x 9 cm/ 0,6 x 3,5 inches with the cutting guitare at 20°C/ 68°F.

Caramelosa layer

800 g 28.22 oz Caramelosa

Mix and soften the Caramelosa in order to obtain an optimal piping texture. Pipe nicely 12 g/ 0,4 oz of Caramelosa on the 1,5 x 9cm/ 0,6 x 3,5 inches rectangle of Choco Croquantine & Accra 62%.

Finishing

200 g 7.05 oz Caramellis

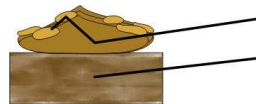
Decorate with Caramellis. Spray velvet with a mix of tempered couverture and cacao butter and decorate with sprinkle powder.

Tip:

The recipe is workable with the whole Osa range.

Felchlin products

Art. no	Products
CS73	Accra 62% Rondo, surfine couverture, dark
DK21	Choco Croquantine Flaky wafers
DK28	Caramelosa
HA50	Caramellis, Caramel Crunch Butter 10%



Piped Caramelosa & Caramellis
Choco Croquantine &
dark chocolate base