

Caramel Choco

Pralines & Chocolate



Recipe for 1.274 kg/ 5 Duna moulds à 21 Pralines

Recipe No.: PR10475

Casting of mould

350 g 12.35 oz Maracaibo Clasificado 65% Rondo

Cast once with tempered couverture. Place for approx. 30 minutes in the refrigerator.

Caramel filling

700 g 24.69 oz Caramelosa

140 g 4.94 oz Maracaibo Clasificado 65% Rondo

84 g 2.96 oz Cacao Nibs Qroqant Ghana

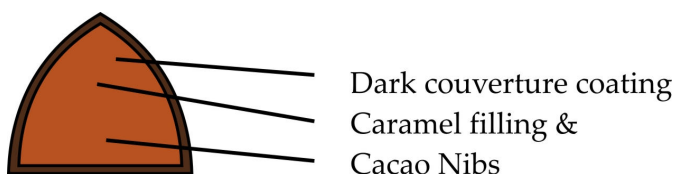
Whip the Caramelosa until a creamy texture and mix in the tempered Maracaibo Clasificado 65% couverture and the Cacao Nibs.

Finishing & decor

Seal the pralines and finish by spraying the pralines with gold colour.

Felchlin products

Art. no	Products
CA23	Cacao Nibs Qroqant Ghana, Cacaonibs Roasted Caramelized
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
DK28	Caramelosa



Dark couverture coating
Caramel filling &
Cacao Nibs