

Frambonosa & Sao Palme 60%

Pralines & Chocolates

Recipe for 1.64 kg/ 170 pieces

Recipe No.: PR30025

Frambonosa filling

790 g 27.87 oz Frambonosa
155 g 5.47 oz Sao Palme 60% tempered
90 g 3.17 oz Cacaobutter 100% G tempered
55 g 1.94 oz Croquantine Flaky wafers

Melt the Frambonosa at 26°C/ 78.8°F, add the tempered Sao Palme 60% 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 cubes of 2,3 x 2,3 cm/ 0,9 x 0,9 inches with the cutting guitare at 20°C/ 68°F.

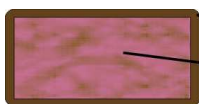
Finishing

550 g 19.4 oz Sao Palme 60%

Enrobe and decorate.

Felchlin products

Art. no	Products
CR19	Sao Palme 60%, dark couverture, Rondo
CS11	Cacaobutter 100% G, Cacao butter Grated
DC76	Frambonosa, raspberry filling, firm
HA20	Croquantine Flaky wafers



Dark chocolate coating
Raspberry filling with dark chocolate &
Croquantine flaky wafers