

Raspberry Praline

Pralines & Chocolates



Recipe for 0.69 kg/ 85.4 oz/ 3 Mythen molds of 21 pieces

Recipe No.: PR10198

Casting of Mythen mold

cacao butter red
cacao butter white
200 g 6.43 oz Maracaibo Clasificado 65%, Rondo

Drizzle the Mythen mold with very fine red and white cacao butter lines. Wait until the first color has set before applying the second color. Cast the mold twice with Maracaibo Clasificado 65% couverture and let set.

Raspberry Ganache

200 g 6.43 oz heavy cream 35% liquid
20 g 0.64 oz invert sugar
20 g 0.64 oz liquid sorbitol
150 g 4.82 oz Frambonosa
100 g 3.22 oz Edelweiss 36%, Rondo

Boil the heavy cream, invert sugar and sorbitol. Add the Frambonosa filling and mix well. Pour the liquid little by little over the Edelweiss 36% couverture. Homogenize with a hand blender. Fill the Mythen mold with the Raspberry Ganache and let set over night. Cover with Maracaibo Clasificado 65% couverture. Make sure there are no holes or air bubbles. Let set in the refrigerator for 20 minutes. Remove from mold.

Tip: Touch the pralines only with cotton or plastic gloves to avoid finger prints.

Felchlin Promotional Material

Mythen molds

Felchlin products

Art. no	Products
CS59	Maracaibo Clasificado 65%, Rondo, Grand Cru couverture, dark
CS84	Edelweiss 36%, Rondo, couverture, white
DC76	Frambonosa, raspberry filling
VM04	Mythen molds