

LemonOsa Fondant pralines

Pralines & Chocolates



Recipe for 1.885 kg/ approx. 140 pralines

Recipe No.: PR10455

Stencilled Chocolate base

400 g 14.11 oz Edelweiss 36%, Rondo

Stencil 25 mm/ 1 inch bases of white or milk Couverture onto plastic covered 30 x 30cm/ 11,8 x 11,8 inches Quadrado plates.

Place a small fondant drop on each individual stencilled chocolate base.

Lemon Fondant Drops

500 g 17.64 oz white fondant

20 g 0.71 oz lemon juice

10 g 0.35 oz invertase

5 g 0.18 oz citric acid 1:1

Mix the fondant, lemon zest and juice together and heat to 70°C/ 158°F. Cool to 60°C/ 140°F, add the invertase and stir in well. Pipe small drops of approx. 1-2g/ 0,04-0,07 oz of the lemon fondant onto a Silpat mat and leave for 1-2 hours to form a skin on the surface.

LemonOsa Filling

500 g 17.64 oz Lemonosa, Filling Lemon

Carefully warm 500 g of LemonOsa to 30-32°C and beat lightly until aerated.

Finishing

450 g 15.87 oz Edelweiss 36%, Rondo

Using a 12 or 13 star tube, pipe drops of approximately 5g/ 0,17 oz onto the bases taking care to cover the fondant. Enrobe using Edelweiss 36% White Couverture or Grenada Milk Couverture .

The above recipe can also be varied by using an Orange

flavoured fondant, OrangeOsa and enrobing with a Felchlin Dark Couverture

Felchlin Marketing Material

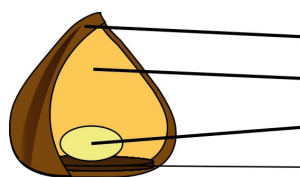
Quadro plate

Quadro frame 2.5 mm yellow

Quadro foils bundle of 100 foils

Felchlin products

Art. no	Products
CS84	Edelweiss 36%, Rondo, couverture, white
DK25	Lemonosa, Filling Lemon, Lemon Praline Cream, firm
VO07	Quadro plate
VO09	Quadro frame 2.5 mm yellow
WB91	Quadro foils bundle of 100 foils



Milk couverture coating

Lemonosa drop

Lemon fondant drop

Chocolate base