

Tropic Mango

Pralines & Chocolates



Recipe for 0.71 kg/ 25 oz/ 3 Mythen molds of 21 pcs.

Recipe No.: PR10193

Casting of Mythen mold

190 g 6.11 oz Maracaibo Clasificado 65%, Rondo

Place some gold leaves into the Mythen mold. Cast the mold once with tempered Maracaibo Clasificado 65% couverture, let crystallize.

Tropic Ganache

200 g 6.43 oz heavy cream 35% liquid
100 g 3.22 oz Maracaibo Clasificado 65%, Rondo
50 g 1.61 oz Maracaibo Criolait 38%, Rondo
20 g 0.64 oz invert sugar
150 g 4.82 oz Mangonosa melted
candied mango

Warm the liquid heavy cream to 30°C/ 86°F. Add the tempered Maracaibo Clasificado 65% and Maracaibo Criolait 38% couvertures, invert sugar and melted Mangonosa filling. Homogenize the Tropic Ganache by using a hand blender. Fill the Mythen mold with the Tropic Ganache, place some candied, dried mango pieces and let set over night. Cover with Maracaibo Clasificado 65% couverture. Make sure there are no holes or air bubbles. Refrigerate for 20 minutes. Remove from mold.

Felchlin Promotional Material

Mythen molds

Felchlin products

| Art. no | Products |
|---------|--|
| CS36 | Maracaibo Criolait 38%, Rondo, Grand Cru, with milk/cream |
| CS59 | Maracaibo Clasificado 65%, Rondo, Grand Cru couverture, dark |
| DC77 | Mangonosa, mango-passion fruit filling, firm |
| VM04 | Mythen molds |