

Raspberry Champagne

Pralines & Chocolates



Recipe for 3 Mythen moulds of 32 pieces

Recipe No.: PR30003

Champagne Ganache

40 g	1.29 oz	heavy cream 35%	liquid
80 g	2.57 oz	Champagne sparkling wine	
10 g	0.32 oz	glucose 44/45	
10 g	0.32 oz	inverted sugar	
200 g	6.43 oz	Edelweiss 36%, Rondo	
40 g	1.29 oz	butter	unsalted

Boil heavy cream, glucose and inverted sugar. Pour over the Edelweiss 36% couverture and mix until dissolved. Add slowly warm Champagne and butter. Homogenize the ganache with a hand blender.

Raspberry Ganache

100 g	3.22 oz	heavy cream 35%	liquid
50 g	1.61 oz	Ambra 36% Rondo, surfine	
25 g	0.8 oz	Felcor 52%, Rondo, surfine	
10 g	0.32 oz	inverted sugar	
60 g	1.93 oz	Frambonosa	
60 g	1.93 oz	raspberry pureè	

Boil heavy cream and inverted sugar, add slowly the chopped Ambra 36% and Felcor 52% Rondos. Mix well. Add the melted Frambonosa and raspberry pureè. Homogenize the ganache.

Setting

Spray the Mythen mould with white and red coloured cacao butter. Cast twice with tempered Edelweiss 36% couverture. Fill half way with Champagne Ganache. Let it set. Then pipe the Raspberry Ganache. Let it crystallize for 24 hours at room temperature. Seal with tempered Edelweiss 36% couverture. Place in the refrigerator for about 20 minutes. Demould.

Felchlin products

Art. no	Products
CS50B	Ambra 36% Rondo, surfine, coins
CS60B	Felcor 52%, Rondo, surfine, dark, coins
CS84B	Edelweiss 36%, Rondo, white couverture, coins
DC76	Frambonosa, raspberry filling