

# Orangeosa & Maracaibo 65%

Pralines & Chocolates

Recipe for 1.63 kg/ 170 pieces

Recipe No.: PR10473

## Orangeosa filling

790 g 27.87 oz **Orangeosa Filling Orange**  
145 g 5.11 oz **Maracaibo Clasificado 65% Rondo**  
temp.  
90 g 3.17 oz **Cacaobutter 100% G** tempered  
55 g 1.94 oz **Croquantine Flaky wafers**

Melt the Orangeosa at 26°C/ 78.8°F, add both, the tempered Maracaibo Clasificado 65% couverture and the Cacaobutter. 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. At 20°C/ 68°F, cut pieces of 2,3 x 2,3 cm/ 0,9 x 0,9 inches using a cutting guitare.

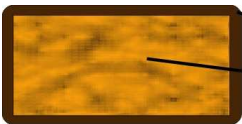
## Finishing

550 g 19.4 oz **Maracaibo Clasificado 65% Rondo**

Enrobe and decorate.

### Felchlin products

Art. no	Products
CS11	Cacaobutter 100% G, Cacao butter Grated
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
DK26	Orangeosa Filling Orange, Orange Praline Cream, firm
HA20	Croquantine Flaky wafers



Dark couverture coating  
Crunchy orange filling &  
Croquantine flaky wafers