

# Lacta Praline

Pralines & Chocolates - no added sugar



Recipe for 1.41 kg/ 48 oz/ 1 Quadro frame of 169 pieces

Recipe No.: PR50007

## Ganache

250 g 8.82 oz heavy cream 35%  
70 g 2.47 oz liquid sorbitol  
40 g 1.41 oz butter  
550 g 19.4 oz Lacta 38%

Heat the heavy cream, the sorbitol and the butter to 32°C/ 89.6°F, add the Lacta 38% no added sugar couverture and stir until well combined, homogenize. Fill into a 10mm/ 0.4 inches Quadro frame and let crystallize overnight. Spread the bottom with a thin layer of couverture, cut 22.5 x 22.5mm/ 0.9 x 0.9 inches by using a praline guitar and let crystallize for another few hours.

## Coating

500 g 17.64 oz Lacta 38%

Enrobe with the Lacta 38% no added sugar couverture and decorate.

## Felchlin Marketing Material

Quadro plate  
Quadro frame 5 mm green

### Felchlin products

Art. no	Products
CL71	Lacta 38%, no added sugar couverture, milk, 500 g bar
VO07	Quadro plate
VO08	Quadro frame 5 mm green