

MAX FELCHLIN AG SWITZERLAND
WORKSHOP KOREA – JANUARY 2020

Recipe Booklet

Pralines & Chocolates

Presented by: Simon Badertscher



Felchlin
SWITZERLAND

SIB (주)선인

펠클린 초콜릿 클래스 - 2020년 1월

핸즈온 워크샵 with Simon

10:00 ~ 10:30 마라카이보 65% 핫초콜릿

- 핫초콜릿을 만드는 다양한 방법
(1. 소스팬 2. 네스프레소 3. 보온물통 4.스팀)

10:30 ~ 11:10 미니 초콜릿 테이스팅

- 5, 단맛 - 짠맛 - 쓴맛 - 신맛 - Umami
- 5 향 틴, 마라카이보 65% 프로파일
- 카카오빈 테이스팅

11:10 ~ 11:40 가나슈 만드는 이론에 대한 이해 (4 가지 방법) - 시식만진행

- 뜨거운 크림 & 녹인 초콜릿을 한번에 유화하는 방법
- 뜨거운 크림 & 룬도 초콜릿을 한번에 유화하는 방법
- 뜨거운 크림 & 룬도 초콜릿을 차례로 넣어서 유화하는 방법
- 30°C 크림 & 템퍼링한 초콜릿을 한번에 유화하는 방법

11:40 ~ 12:20 카카오버터 크리스탈라이제이션 (2 가지 방법)

- 템퍼링 후에 카카오버터 추가하여 결정화 하는 방법
- 초콜릿의 결정화와 중요성

12:20 ~12:50 펠클린 제품 라인업 설명

- 커버춰 (그랑크루 커버춰, 오푸스, 무설탕 라인업, 카카오닙스)
- 잔듀야 (스탠다드, 인텐소)
- 프랄린 페이스트 1:1, 프랄리시모
- Osa 라인, 신제품 패션오사
- 캘리포니아 1:1, 휘벡마지판
- 데코로마

점심 식사

14:00 ~ 14:40 몰드 테크닉 / 카카오버터 색소 사용법

- 도구사용법, 테크닉, 사용온도

14:40 ~ 15:10 초콜릿 템퍼링 (2 가지 방법)

- 초콜릿 작업을 위한 완벽한 세팅
- 대리석 템퍼링 기법
- 씨딩 템퍼링 기법

15:10 ~ 17:00 프랄린 실습(그룹당 2 레시피 -가나슈 & 오사)

- 커팅 & 초콜릿몰딩(new Duetto Moulds)
- 탈각 / 프랄린 디핑 / 마무리

Ganaches & Fillings:

Ganache Version 1:



500 g Maracaibo Clasificado 65%
500 g Cream 35%

Melt Maracaibo Clasificado 65% up to 50°C and boil cream. Then mix together.

Temperature of finished ganache: 65°C

AW-index: 0.909

The ganache crystallizes but never really sets.

Ganache Version 2:



500 g Maracaibo Clasificado 65%
500 g Cream 35%

Boil cream and add to the Maracaibo Clasificado 65% Rondos. Mix well.

Temperature of finished ganache: 49°C

AW-index: 0.920

The ganache sets, but still stays soft.
The further processing is challenging.

Ganaches & Fillings:

Ganache Version 3:



500 g Maracaibo Clasificado 65%
500 g Cream 35%

Boil the cream before adding slowly under the Maracaibo Clasificado 65% Rondos.

Temperature of finished ganache: 35°C

AW-index: 0.916

The ganache sets very well.

The further processing is quite easy. This version is working very well for high % couvertures.

Ganache Version 4:



500 g Maracaibo Clasificado 65%
500 g Cream 35%

Warm cream up to 30°C and add tempered Maracaibo Clasificado 65%. Homogenize well.

Temperature of finished ganache: 30°C

AW-index: 0.932

The ganache sets fast and crystallizes nice. It is very easy to work with and to further process.

Conclusion:

- With these 4 versions of producing a ganache we obtain totally different results of crystallization.
- In version 1 & 2, the cocoa butter crystallizes uncontrolled and very large cocoa butter crystals are formed.
- In version 3 & 4, we have a very homogenized crystallization with small cocoa butter crystals.
- A controlled and optimized crystallization ensures a better integration of the liquids and a longer shelf life.
- The ganache is ready for piping in a short time. To fully mature the crystallization the ganache needs to set for at least 24 hours at 20°C.
- If you enrobe the chocolate interior too early, cracks may occur and the praline will start going mouldy.

Drink

Xocolatl Hot Chocolate Grand Cru pure

Pralines (Molded)

Stone Green Tea
Hazelnut Raspberry
Gianduja Intenso Exotic Milk
Caramel Chocolate
Tango Caramel Peanut Almond Cream Duna
Tartufi Almond Amaretto
Quadrado Bars

Pralines (Cut)

Pavés Maracaibo 65%
Cognac Log
Grand Cru Arriba 72%
Caramel Lavender
Maracaibo 88% Nougat
Chocolate Caramels
Salted peanut Gianduja

Technical Information

Coloring
Freezing
Decoration Elements

Xocolatl Hot Chocolate Grand Cru pure

Hot Chocolate Drink



RECIPE QUANTITY 6 glasses

RECIPE NUMBER DR10525

Xocolatl Hot Chocolate Grand Cru pure

1080 g Xocolatl Hot Chocolate Grand Cru pur 38.1oz

Felchlin Marketing Material

Xocolatl glass, 1.8 dl double-walled
Glass plate for Xocolatl, black

Finishing

Serve at max. 75°C/ 167°F. Can also be served cold. Also froth before use.

Basic recipe

Xocolatl Hot Chocolate Grand Cru pur

900 g milk 3,5% 31.75oz
180 g Maracaibo Clasificado 65%, dark couverture grated 6.35oz

Bring the milk to a boil. Add Maracaibo Clasificado 65%, grated and stir until dissolved. Mix in a Rotor mixer until a foam forms (approx. 30 seconds). Serve hot.

FELCHLIN PRODUCTS

CS29 Maracaibo Clasificado 65%, dark couverture grated
WR34 Xocolatl glass, 1.8 dl double-walled
WR35 Glass plate for Xocolatl, black

Felchlin Marketing Material



WR34 Xocolatl glass, 1.8 dl double-walled



WR35 Glass plate for Xocolatl, black

Stone Green Tea

Pralines & Chocolates



RECIPE QUANTITY 1340 g/ 6 stone moulds of 21 pieces **RECIPE NUMBER** PR10264

Stone Green Tea

400 g Maracaibo Clasificado 65%, dark couverture Rondo 14.11oz
 450 g Yuzu gelée 15.87oz
 490 g Matcha Tea ganache 17.28oz

Felchlin Marketing Material

Mould Stone for pralines 3 part mould for 21 pc

Casting of mould

Spray the Stone mould with green and gold coloured cacao butter and mould with Grand Cru Maracaibo Clasificado 65% couverture.

Finishing

Fill 2 g/ 0.07 oz of Yuzu gelée into each Stone mould followed by 4 g/ 0,14 oz of the Green Tea ganache. Leave to crystallise overnight. Cover with tempered couverture. Refrigerate for approx. 30 minutes. Remove from mould.

Yuzu gelée

60 g granulated sugar 2.12oz
 4 g pectin, yellow ribbon 0.14oz
 200 g yuzu purée 7.05oz
 160 g granulated sugar 5.64oz
 30 g glucose 1.06oz

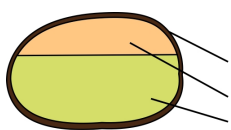
Mix the first amount of sugar together with the pectin. Heat the yuzu purée to 80°C/ 176°F and gradually add the sugar/pectin mixture. Boil for a minute stirring continuously. Add the second amount of sugar and glucose and cook to 104°C/ 219.2°F. Pour into a bowl, cover with cling film and leave to set at room temperature. When cool blend till smooth with a hand blender and fill into a disposal piping bag.

Matcha Tea ganache

180 g heavy cream 35% 6.35oz
 20 g butter 0.71oz
 4 g matcha tea powder 0.14oz
 30 g invert sugar 1.06oz
 260 g Edelweiss 36%, white couverture Rondo 9.17oz

Bring the cream, the butter, the matcha tea powder and the invert sugar to a boil. Pour in increments over the Edelweiss 36%, white couverture using a plastic spatula to obtain a smooth homogeneous ganache. Briefly homogenise using a hand blender.

Structure



Dark Couverture
 Yuzu gelée
 Green Tea ganache

Basic recipes

FELCHLIN PRODUCTS

CS84 Edelweiss 36%, white couverture Rondo
 CS59 Maracaibo Clasificado 65%, dark couverture Rondo
 VO61 Mould Stone for pralines 3 part mould for 21 pc

Felchlin Marketing Material



VO61 Mould Stone

3 part mould for 21 pc
 Format: 275 x 135 x 24 mm

Hazelnut Raspberry

Pralines & Chocolates



RECIPE QUANTITY	3	Duetto moulds of 21 pc	RECIPE NUMBER	CS15504
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Hazelnut Raspberry

540 g Ambra 38%, milk couverture Rondo	19.05oz
875 g Raspberry gelée	30.86oz
1000 g Gianduja Intenso dark	35.27oz

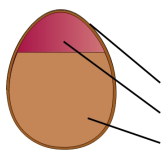
Felchlin Marketing Material

Duetto mould

Finishing

Cast the mould once with milk couverture and leave to crystallise in the refrigerator. Fill in 5 g/ 0,18 oz of Raspberry gelée. Seal both mould parts with Gianduja and leave to crystallise in the refrigerator. Pipe 1 small Gianduja drop onto the surface and leave assemble the two parts. Leave to crystallise again in the refrigerator and remove from mould.

Structure



Milk couverture
Raspberry gelée
Gianduja Intenso Hazelnut

Basic recipes

Raspberry gelée

300 g raspberry purée	10.58oz
200 g inulin in cold	7.05oz
6 g pectin NH	0.21oz
265 g granulated sugar	9.35oz
100 g glucose	3.53oz
2 g tartaric acid 1:1	0.07oz

Heat the raspberry puée to 80°C/ 176°F. Mix the inulin und pectin and incorporate. Cook for 1 minute. Add the sugar and glucose and bring to 102°C/ 248°F. At the end, add the tartaric acid and pour onto a tray. Cover with plastic foil and leave to cool. Smooth for use.

Gianduja Intenso dark

620 g Gianduja D Intenso Hazelnut	21.87oz
280 g Pralinosa W, praline cream hazelnuts soft	9.88oz
60 g Ambra 38%, milk couverture Rondo	2.12oz

Heat the Gianduja Intenso D to 28°C/ 82.4°F. Add the Pralinosa W. Incorporate the tempered couverture and stir for 1 minute at first speed in the machine. Use.

FELCHLIN PRODUCTS

CP83	Gianduja D Intenso Hazelnut
CS85	Ambra 38%, milk couverture Rondo
DC01	Pralinosa W, praline cream hazelnuts soft
VO72	Duetto mould

Felchlin Marketing Material



VO72 Duetto mould

Gianduja Intenso exotic Milk

Pralines & Chocolates



RECIPE QUANTITY	610 g/ 1 Duetto mould of 21 pc	RECIPE NUMBER	CS15506
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Gianduja Intenso exotic Milk

170 g Maracaibo Clasificado 65%, dark couverture Rondo	6oz
440 g Gianduja Intenso Milch Exotic	15.52oz

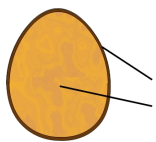
Felchlin Marketing Material

Duetto mould

Finishing

Cast the mould 1x with dark couverture, leave to crystallise in the refrigerator. Fill in the Gianduja. Seal both mould parts with Gianduja, leave to crystallise in the refrigerator. Pipe 1 small Gianduja drop onto the surface and leave assemble the two parts. Leave to crystallise again in the refrigerator. Remove from mould.

Structure



Dark Couverture
Gianduja Intenso Almond &
Passion fruit

Basic recipe

Gianduja Intenso Milch Exotic

200 g Gianduja M Intenso Almond	7.05oz
200 g Passionosa, mango-passion fruit filling	7.05oz
40 g dried mango cut in pieces	1.41oz

Temper the Gianduja to 28°C/ 82.4°F.
Temper the Osa to 28°C/ 82.4°F and mix in
the machine using a peddal at 1st speed 1

min. Add dried mango pieces.

FELCHLIN PRODUCTS

CP74	Gianduja M Intenso Almond
CS59	Maracaibo Clasificado 65%, dark couverture Rondo
DK37	Passionosa, mango-passion fruit filling
VO72	Duetto mould

Felchlin Marketing Material



VO72 Duetto mould

Caramel chocolate

in Duetto Eiliform



RECIPE QUANTITY	610 g/ 1 Duetto mould of 21 pc	RECIPE NUMBER	CS15503
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Gianduja Intenso Cacao dark

170 g Edelweiss 36%, white
couverture Rondo
440 g Caramelito ganache

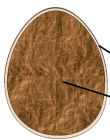
Felchlin Marketing Material

Duetto mould

Finishing

Cast the mould once with white couverture and leave to crystallise in the refrigerator. Fill in the ganache. Seal both mould parts with ganache and leave to crystallise in the refrigerator. Pipe 1 small ganache drop onto the surface and leave assemble the two parts. Leave to crystallise again in the refrigerator and remove from mould.

Structure



White Couverture
Carmelito ganache

Basic recipe

6oz

Caramelito ganache

410 g unsweetened condensed milk	14.46oz
40 g liquid sorbitol	1.41oz
50 g butter	1.76oz
740 g Caramelito 36%, milk couverture caramel Rondo	26.1oz
80 g Maracaibo Clasificado 65%, dark couverture Rondo	2.82oz
70 g Cacaobutter 100% G, grated cacao butter	2.47oz

Boil the condensed milk, the sorbitol and the butter. Little by little pour over the Caramelito 36% and Maracaibo Clasificado 65% couvertures. Finally, add the finely chopped Cacaobutter to the ganache. Homogenise with a hand blender.

FELCHLIN PRODUCTS

CO38	Caramelito 36%, milk couverture caramel Rondo
CS11	Cacaobutter 100% G, grated cacao butter
CS59	Maracaibo Clasificado 65%, dark couverture Rondo
CS84	Edelweiss 36%, white couverture Rondo
VO72	Duetto mould

Felchlin Marketing Material



VO72 Duetto mould

Tango Caramel Peanut Almond Cream

Pralines & Chocolates



RECIPE QUANTITY	100	g/ 80.3 oz/ 10 Tango moulds of 21 pieces	RECIPE NUMBER	PR10154
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Tango Caramel Peanut Almond Cream

40 g orange cacao butter	1.41oz
30 g cacao butter red, cacaobutter-based coating	1.06oz
630 g Maracaibo Clasificado 65%, dark couverture Rondo	22.22oz
630 g Caramel brûlé fleur de sel, cream caramel salt	22.22oz
315 g peanuts, salted	11.11oz
630 g Almonosa F, praline cream almonds firm	22.22oz

Felchlin Marketing Material

Mould Tango for 21 pralines of 10g each

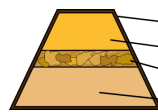
Casting

Spray the Tango mould with tempered orange cacao butter, then with tempered red cacao butter, let crystallize. Evenly cast once with Maracaibo Clasificado 65% couverture, refrigerate for approx. 10 minutes.

Finishing

Pipe 2.5 g/ 0.09 oz of the Caramel brûlé per praline using a disposable pastry bag. Coarsely chop the peanuts and intersperse 1 g/ 0.04 oz per praline. Whisk the Almonosa almond filling until creamy, pipe 3 g/ 0.1 oz of the mass per Tango mould, let set. Cover with Maracaibo Clasificado 65% couverture, refrigerate for a short time and remove from mould.

Structure



Dark Grand Cru Couverture
Caramel brûlé
Coarsely chopped peanuts
Almonosa

FELCHLIN PRODUCTS

CF97	cacao butter red, cacaobutter-based coating
CS59	Maracaibo Clasificado 65%, dark couverture Rondo
DC56	Almonosa F, praline cream almonds firm
TM01	Caramel brûlé fleur de sel, cream caramel salt
VO32	Mould Tango for 21 pralines of 10g each

Felchlin Marketing Material

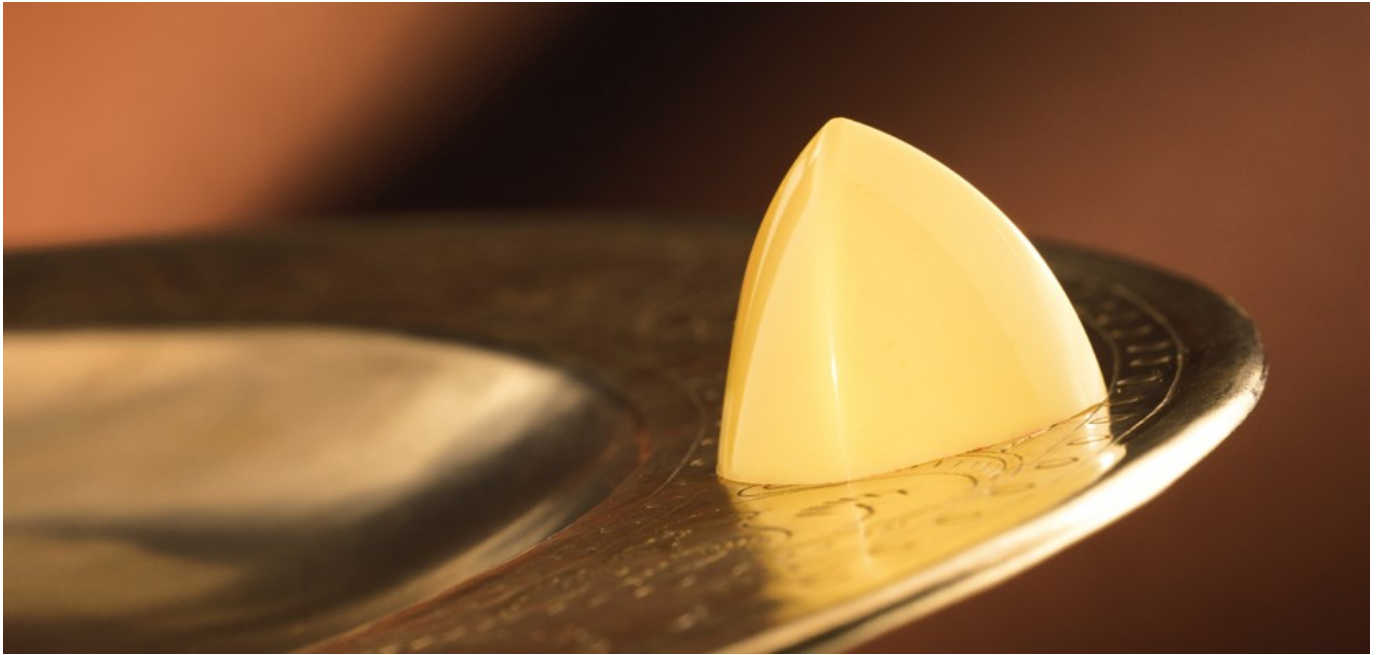


VO32 Mould Tango

Mould for 21 pc, 10 g each
Format: 275 x 135 mm

Duna Tartufi Almond Amaretto

Pralines & Chocolates



RECIPE QUANTITY 2100 g/ 10 Duna moulds of 21 pc

RECIPE NUMBER PR60061

Duna Tartufi Almond Amaretto

840 g Edelweiss 36%, white couverture Rondo	29.63oz
435 g Almond Amaretto mixture	15.34oz
825 g Gianduja W Intenso Almonds	29.1oz

Felchlin Marketing Material

Mould for 21 pralines "Duna" of 10g each, made of macrolon

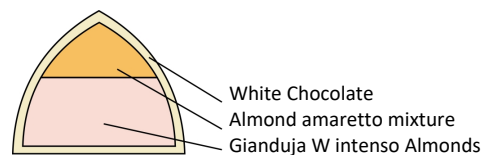
Casting of mould

Cast the Duna mould twice uniformly with tempered Edelweiss 36% couverture, place for approx. 30 minutes in the refrigerator.

Finishing

Fill 2g/ 0.07 oz of the Almond Amaretto mass per mould. Fill 4g/ 0.14 oz of the white Gianduja on the marzipan filling. Place for a short time in the refrigerator and bring again to room temperature. Cover with tempered Edelweiss 36% couverture, place for approx. 30 minutes in the refrigerator and remove from mould.

Structure



Basic recipe

Almond Amaretto mixture

335 g Luebeck, raw mass marzipan	11.82oz
25 g liquid sorbitol	0.88oz
75 g Amaretto 60%	2.65oz

Stir the Luebeck marzipan raw mass, the sorbitol and the Amaretto to a smooth mass.

FELCHLIN PRODUCTS

CS84	Edelweiss 36%, white couverture Rondo
FE57	Gianduja W Intenso Almonds
KK05	Luebeck, raw mass marzipan
VO41	Mould for 21 pralines "Duna" of 10g each, made of macrolon

Quadrado bars

Pralines & Chocolates



Recipe for 5 chocolate bars

Recipe No.: CS15266

Mint Bar

330 g 11.64 oz Maracaibo Clasificado 65% Rondo
80 g 2.82 oz Mintosa

Melt the Mintosa to 26°C/ 39.2°F, slowly add the tempered Maracaibo Clasificado 65% couverture and incorporate. Immediately fill up the Quadrado moulds by using a pastry bag and place in the refrigerator at 5°C/ 41°F to crystallise. Demould.

Coffee Bar

330 g 11.64 oz Edelweiss 36%, Rondo
80 g 2.82 oz Coffeenosa

Melt the Coffeenosa to 26°C/ 39.2°F, slowly add the tempered Edelweiss 36% couverture and incorporate. Immediately fill up the Quadrado moulds by using a pastry bag and place in the refrigerator at 5°C/ 41°F to crystallise. Demould.

Frambonosa Bar

330 g 11.64 oz Maracaibo Clasificado 65% Rondo
80 g 2.82 oz Frambonosa

Melt the Frambonosa to 26°C/ 39.2°F, slowly add the tempered Maracaibo Clasificado 65% couverture and incorporate. Immediately fill up the Quadrado moulds by using a pastry bag and place in the refrigerator at 5°C/ 41°F to crystallise. Demould.

Felchlin products

Art. no	Products
CS59	Maracaibo Clasificado 65% Rondo, Grand Cru couverture, dark
CS84	Edelweiss 36%, Rondo, couverture, white
DC76	Frambonosa, raspberry filling, firm
DF37	Coffeenosa, filling with coffee
DF62	Mintosa, Filling Mint

Pavés Maracaibo 65%

Pralines & Chocolates



RECIPE QUANTITY 1300 g/ approx. 169 pieces

RECIPE NUMBER PR10032

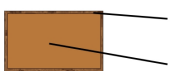
Pavés Maracaibo 65%

1250 g Pavé mixture & Coconut fat	44.09oz
25 g Cacao powder 20-22%	0.88oz
25 g chocolate powder	0.88oz

Finishing

Pour the Pavé mixture into Quadro frames of 10mm/ 0,4 inch high. Leave to crystallise and cut into Pavé cubes. Roll in the sieved chocolate and cacao powder.

Structure



Cacao powder &
chocolate powder
Couverture & Coconut fat

Basic recipe

Pavé mixture & Coconut fat

950 g Maracaibo Clasificado 65%, dark couverture Rondo	33.51oz
300 g 퍼르마	10.58oz

Warm up the couverture and the coconut fat separately at 30°C/ 86°F. Place in the mixing machine fitted with a paddle and cool down to 26°C/ 78.8°F.

FELCHLIN PRODUCTS

CS59	Maracaibo Clasificado 65%, dark couverture Rondo
HA01	Cacao powder 20-22%

Cognac Log

Pralines & Chocolates



RECIPE QUANTITY 1990 g/ approx. 150 pieces

RECIPE NUMBER PR70003

Cognac Log

1540 g Ganache & Cognac	54.32oz
450 g Ambra 38%, milk couverture Rondo	15.87oz

Finishing

Cut 2.5cm/ 1 inch pieces, dip in tempered couverture and roll in powdered sugar by using a fork. Let set and sieve the pralines.

Basic recipe

Ganache & Cognac

250 g heavy cream 35%	8.8 oz
70 g invert sugar	2.47oz
70 g butter	2.47oz
1000 g Ambra 38%, milk couverture Rondo	35.27oz
150 g Remy martin 50%vol.	5.3 oz

Boil the heavy cream, the butter and the invert sugar. Gradually pour over the couvertures. Slowly homogenise the Ganache adding the Remy martin 50%vol. with a hand blender.

FELCHLIN PRODUCTS

CS85 Ambra 38%, milk couverture
Rondo

Grand Cru Arriba 72% Truffles

Pralines & Chocolates



RECIPE QUANTITY	1500 g/ approx. 96 truffles/ 4 hemisphere shaped Formaflex moulds	RECIPE NUMBER	TR10334
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Grand Cru Arriba 72% Truffles

980 g Ganache Arriba 72%	34.57oz
400 g Arriba 72% - 72h, dark couverture Rondo	14.11oz
100 g Cacao powder 20-22%	3.53oz

Felchlin Marketing Material

Formaflex hemisphere shaped for 24 pc
Rubber stencil for 63 truffles bases

Finishing

Pipe the ganache directly into the silicon hemisphere shaped moulds. Spread the couverture bases using a Ballini stencil. Leave to crystallise and place the ganache on top. Place for 10 minutes in the refrigerator to start the crystallisation. Leave to crystallize overnight at 16°C/ 60.8°F. Remove from mould and bring to room temperature. Enrobe with couverture. Roll in cacao powder and form using the hands. Brush off any excess powder using a sieve.

Basic recipe

Ganache Arriba 72%

240 g heavy cream 35%	8.8oz
50 g glucose	1.76oz
60 g sorbitol powder	2.12oz
60 g malto dextrin	2.12oz
40 g butter	1.41oz
460 g Arriba 72% - 72h, dark couverture Rondo	16.23oz
15 g Cacaobutter 100% G, grated cacao butter	0.53oz

Bring the cream, the sugars and the butter to the boil and temper to 30°C/ 86°F. Temper the couverture and cacaobutter to 32°C/ 89.6°F and emulsify using a hand blender to obtain a smooth shiny mixture.

FELCHLIN PRODUCTS

CS11	Cacaobutter 100% G, grated cacao butter
CS87	Arriba 72% - 72h, dark couverture Rondo
HA01	Cacao powder 20-22%
VM12	Rubber stencil for 63 truffles bases
VO20	Formaflex hemisphere shaped for 24 pc

Caramel Lavender

Pralines & Chocolates



RECIPE QUANTITY 1760 g/ approx. 190 pralines

RECIPE NUMBER PR10605

Caramel Lavender

1160 g Lavender ganache	40.92oz
300 g Ambra 38%, milk couverture Rondo	10.58oz
300 g Maracaibo Clasificado 65%, dark couverture Rondo	10.58oz

FELCHLIN PRODUCTS

CS59	Maracaibo Clasificado 65%, dark couverture Rondo
CS85	Ambra 38%, milk couverture Rondo
TM01	Caramel brûlé fleur de sel, cream caramel salt

Finishing

Spread the Lavender Ganache into a frame of 260 x 350 x 10 mm/ 10.2 x 13.8 x 0.3 inches placed on a Silpat. Let set at room temperature for approx. 5 hours until set. Smooth the surface with tempered milk or dark couverture. Turn the frame upside down, gently remove the acetate. Cut into squares, by using a praline guitar. Dip in tempered milk or dark couverture. Sprinkle with some lavender leaves.

Basic recipe

Lavender ganache

2 g lavender, fresh leaves	0.07oz
100 g heavy cream 35% melted	3.53oz
1000 g Caramel brûlé fleur de sel, cream caramel salt	35.27oz
60 g butter soft	2.12oz

Infuse the lavender leaves in hot liquid heavy cream for approx. 15 minutes, strain. Measure the cream to 100g. Slowly heat the Caramel brûlé and the butter to 118°C/ 244°F. Add the infused lavender leaves and heat the mixture again to 118°C/ 244°F.

Maracaibo 88% Nougat

Pralines & Chocolates



RECIPE QUANTITY 1600 g/ 3 silicon frames of 30 x 30 cm

RECIPE NUMBER

PR10174

Maracaibo 88% Nougat

1600 g Maracaibo Nougat

56.44oz

while mixing by hand with a spatula. Add the warm roasted almonds and pistachios.

Felchlin Marketing Material

Quadro plate, 305 x 305 mm

Silicon frame white, 5 mm

Backflon foil, single (re-usable), 365 x 365 mm

Finishing

Spread the nougat mixture into 3 Silicon frames placed on a Backflon foil. Cover with another Backflon foil. Leave to crystallise at 17-20°C/62.6-68°F.

Cut into desired size.

Basic recipe

Maracaibo Nougat

90 g past. liquid egg white 3.17oz

375 g honey 13.23oz

60 g water 2.12oz

188 g granulated sugar 6.63oz

75 g glucose 2.65oz

367 g Maracaibo 88%, dark couverture Rondo 12.95oz

318 g almonds peeled, whole 11.22oz

132 g pistachios 4.66oz

Whip the egg white. Cook the honey to 120°C/248°F and pour into the egg white at medium speed. Cook the water, the sugar and the glucose to 150°C/302°F and pour into the honey/egg white mixture, whip at medium speed. Melt the Maracaibo 88% couverture to 45-50°C/113-122°F and add to the mixture

FELCHLIN PRODUCTS

CO88 Maracaibo 88%, dark couverture Rondo

VO07 Quadro plate, 305 x 305 mm

VO30 Silicon frame white, 5 mm

WR58 Backflon foil, single (re-usable), 365 x 365 mm

Chocolate Caramels

Pralines & Chocolates



RECIPE QUANTITY 2595 g/ 1 Quadro frame of approx. 400 pieces

RECIPE NUMBER PR10210

Chocolate Caramels

2595 g Chocolate Caramel 91.54oz

Felchlin Marketing Material

Quadro plate, 305 x 305 mm
Silicon frame white, 5 mm

FELCHLIN PRODUCTS

CO88 Maracaibo 88%, dark couverture Rondo
VO07 Quadro plate, 305 x 305 mm
VO30 Silicon frame white, 5 mm

Finishing

Pour the caramel into a red Silicon frame of 10 mm/ 0.4 inches height. Leave to cool for a minimum of 4 hours. Mark using the praline guitar and cut by hand into cubes of 15 x 15 mm/ 0,6 x 0,6 inches. Either wrap in cellophane or enrobe in chocolate if required.

Basic recipe

Chocolate Caramel

720 g heavy cream 35%	25.4oz
8 g Bourbon vanilla bean (2 pc)	0.28oz
9 g sea salt	0.32oz
810 g granulated sugar	28.57oz
405 g glucose	14.29oz
360 g water	12.7oz
285 g Maracaibo 88%, dark couverture Rondo	10.05oz

Heat the heavy cream, vanilla and sea salt. Cover with cling film and leave to infuse. Cook the sugar, glucose and water to 145°C/ 293°F. Carefully add the strained, heated cream to the cooked sugar and stir in the Maracaibo 88% couverture. Cook further, stirring continuously until 115°C/ 239°F.

Salted Peanut Gianduja

Pralines & Chocolates



RECIPE QUANTITY 1475 g/ approx. 170 pieces **RECIPE NUMBER** PR10260

Salted Peanut Gianduja

955 g Salted Peanut gianduja 33.69oz
520 g Ambra 38%, milk 18.34oz
couverture Rondo

Felchlin Marketing Material

Quadro plate, 305 x 305 mm
Quadro frame green, 5 mm

Grind the peanuts with the fleur de sel to a smooth paste. Mix together with the Gianduja M. Warm the Cacaobutter to 30°C. Add to the nut paste together with the Croquantine wafers. Stabilise at 24-25°C/ 75.2-77°F and heat gently to 28°C/ 82.4°F.

Finishing

Spread the gianduja into a Quadro frame of 30 x 30 cm/ 11,8 x 11,8 inches 10 mm/ 3,9 inches height and leave to crystallise. Using the guitar cutter cut into cubes of 15 x 15 mm/ 0,6 x 0,6 inches and enrobe with milk couverture.

Structure



Milk Couverture coating
Salted Peanut Gianduja &
Fleur de sel

FELCHLIN PRODUCTS

CS11 Cacaobutter 100% G, grated cacao butter
CP84E Gianduja M,
Gianduja Milk Almonds Bar
HA20 Croquantine, flaky wafers
VO07 Quadro plate, 305 x 305 mm
VO08 Quadro frame green, 5 mm

Basic recipe

Salted Peanut gianduja

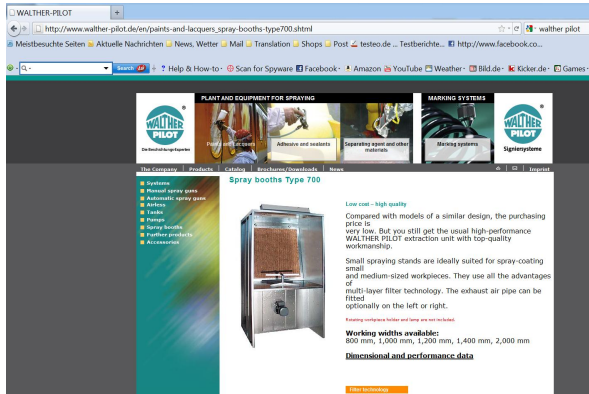
390 g peanuts, salted
4 g fleur de sel
420 g Gianduja M,
Gianduja Milk Almonds Bar
44 g Cacaobutter 100% G, grated
cacao butter
90 g Croquantine, flaky wafers

Spray Booth, Spraygun & Compressor Information

Spray Cabinet/ Booth

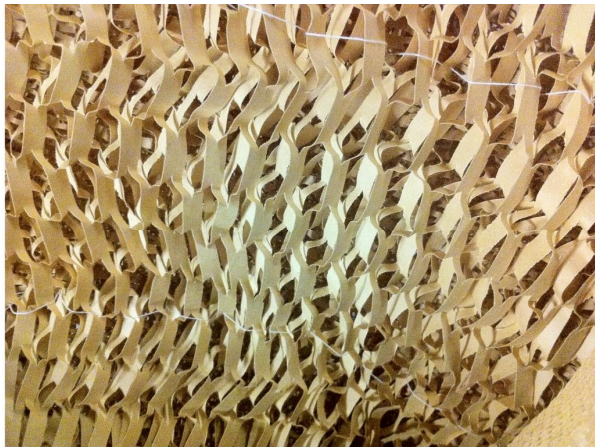
<http://www.walther-pilot.de/english/kleb--und-dichtstoffe/absaugsysteme/open-face--spray-booths-type-700/index.html>

At the Condirama Training Center we have the model 708.



Filtration of the Spraybooth

Inside of the Spray booth is a filter made out of several layers cut paper. The layers start from a very coarse cut to a very small/ fine cut. The Cocoa butter gets sucked in and filtered by this cut paper. The filter must be change regularly.



Spray Gun

There are a lot of different brands on the market like “Anest Iwata”(Japan), “Air Gunsa”(Italy).

The usage of small airbrush (for coloring of Marzipan Animals) does not work, because the nozzle size is only 0.3mm. These type of airbrush is only good for spraying water based colors and not cocoa butter.

Spraygun for Pralines (Colored Cocoa Butter)

- To Spray colored cocoa butter use nozzle size from 0.8 mm – 1.2 mm
- Use smaller (miniature) sprayguns “for touch up work” (Iwata LPH80, LPH50, AZ40).

Keep the spray gun and the cacao butter in a heating cabinet ready for spraying at the temperature of 32C – 34C.

Spraygun for Cake (Couverture and Cacao Butter)

- To Spray Cakes with couverture use nozzle size form 1.8 mm – 3.0 mm
- Use a mix of 70% Couverture & 30% Cocoabutter
- Use full size Spraygun, (Airgunsa AZ3 HTE)

Compressor

Make sure that you have a good large air compressor. Important is the output amount (liter) of the compressor and not intake (liter). A small compressor will have to run very often, so the compressed air is heated up and the cocoa butter will be warmed up to much to get a good shine. Secondly, warm air can hold more moisture, this will also compromise the shine of the Pralines.

Use a food grade oil in the compressor, or a oil free one. Have a look how much air your spray gun uses. Some spray guns can use more than 200 liter air/min with a pressure of more than 3 bar.

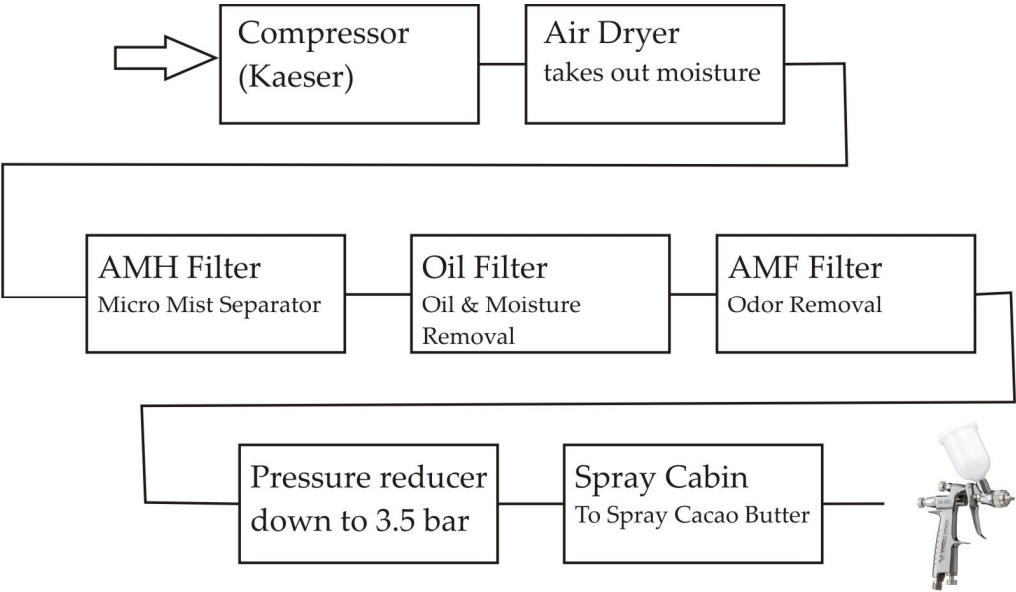
Contamination in a Compressed Air System

It is often believed that the level of compressed air purification equipment required in a system is dependent upon the type of compressor used. Contamination in a compressed air system originates from many sources and is not related solely to compressor lubricants.

No matter what compressor type is selected, adequate filtration and separation products will be required to remove the large volume of dirty contaminated water as well as the dirt, rust, pipescale and microbiological contamination present.

Here you will find a illustration on the system we have installed at our Condirama in Switzerland.

Air Flow Illustration



Airflow in Pictures



Impression New Mould – DUETTO

Duetto 몰드는 2개의 싱글 몰드로 구성.
각 몰드를 따로 또 같이 사용 할 수 있다.
같이 사용 할 경우 달걀 모양을 사진처럼 만들 수 있는 부활절용 몰드.
따로 사용할 경우는 반원, 혹은 크리스마스시즌 모자 등으로 이용가능.



Felchlin
SWITZERLAND

SIB (주)선인





SIB (주)선인 **Felchlin**
SWITZERLAND

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