

# Supremo Praline

Pralines & Chocolates - no added sugar



Recipe for 1.5 kg/ 51.2 oz/ 1 Quadro frame of 169 pieces

Recipe No.: PR50006

## Ganache

330 g 11.64 oz heavy cream 35%  
80 g 2.82 oz liquid sorbitol  
40 g 1.41 oz butter unsalted  
550 g 19.4 oz Supremo 62%

Heat the heavy cream, the sorbitol and the butter to 32°C/ 89.6°F, add the Supremo 62% sugar free couverture and stir until well combined, homogenize. Fill into a 10mm 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 using a praline guitar. Separate the pieces and let crystallize for another few hours.

## Coating

500 g 17.64 oz Supremo 62%

Enrobe with Supremo 62% couverture and draw with a drinking straw.

## Felchlin Marketing Material

Quadro plate  
Quadro frame 5 mm green

### Felchlin products

Art. no	Products
CL72	Supremo 62%, sugar free couverture, dark, 500 g bar
VO07	Quadro plate
VO08	Quadro frame 5 mm green