

Truffles Pretty in Pink

Pink October



Recipe Quantity 150 Pieces

Recipe Number TR10260

Truffles Pretty in Pink

150 piece Truffle shells Maracaibo (s) 65%	
425 g Rosa-Grapefruit Jelly	14.99oz
800 g Ganache white Dominicana Blanc 36% with grapefruit	28.22oz
300 g Felchlin Suhum 65% Organic	10.58oz
350 g Felchlin Suhum 65% Organic	12.35oz
90 g Felchlin Cacaobutter	3.17oz
150 g Icing sugar	5.29oz

2,520 g 88.89 oz

Finishing

1) Pipe 2.5 g / 0.09 oz of the jelly into dark chocolate truffle shells and leave for 2 - 3 hours at room temperature until a thin skin has formed on the surface.

2) Filling with approx. 5 g / 0.18 oz of the ganache. Leave to crystallise at ideally 15 - 18°C / 59 - 64.4°F for a minimum of 12 hours before closing the shells with lightly over tempered couverture. Place the shells in the fridge at 5°C / 41°F for approx. 10 minutes before removing them from the blister sheet.

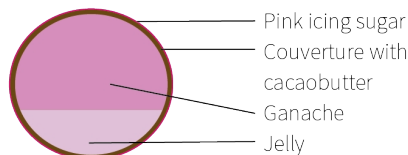
Heat 350 g / 12.35 oz couverture together with 90 g / 3.17 oz cacao butter to 35°C / 95°F.

Pour a small amount of the above mixture into a bowl over 12 - 18 of the closed truffle shells at a time to coat thinly before tipping

into pink coloured icing sugar. Sieve off the excess sugar.

Store at 15 - 16°C / 59 - 60.8°F with 60% humidity.

Assembly



1 Rosa-Grapefruit Jelly

# CS40130	
30 g Granulated sugar	1.06oz
201 g Grapefruit pink purée without added sugar, Boiron	7.09oz
3.5 g Yellow pectin	0.12oz
161 g Granulated sugar	5.68oz
30 g Glucose syrup DE 41-46	1.06oz
426 g	15.01 oz

Mix the first amount of sugar with the pectin. Heat the fruit puree 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 disposable piping bag.

2 Ganache white Dominicana Blanc 36% with grapefruit

# GA10388	
226 g Grapefruit pink purée without added sugar, Boiron	7.97oz
50 g Butter	1.76oz
75 g Invert sugar	2.65oz
75 g Glucose syrup DE 41-46	2.65oz
337 g Felchlin Dominicana Blanc 36%	11.89oz
35 g Felchlin Cacaobutter	1.23oz
798 g	28.15 oz

Bring the pink grapefruit puree, invert sugar, glucose and butter to the boil. Gradually add in portions to the Couverture and cacao butter. When the ganache is at 31 - 33°C / 87.8 - 91.4°F emulsify using an immersion blender.

Felchlin
SWITZERLAND

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Felchlin Products

05.0044	Truffle shells Maracaibo 65%
CO92	Dominicana Blanc 36% Organic White chocolate couverture Rondo
CS76	Cacaobutter Bio Cacao butter Grated
CV01	Suhum 65% Organic Dark chocolate couverture Rondo

Note: Not all products are available in all markets