

Recipe Booklet

# DESIGNS & TECHNIQUES

April 17, 2023

with Luis Amado



# Luis Amado

Master Chocolatier



## Professional History

A native of Guadalajara Mexico, Chef Amado began his career at the age of 16 selling churros in the streets of Guadalajara, Mexico. He moved to Michigan to study culinary arts and graduated from GRCC in 1992, he then traveled to Europe and worked at Belgium to develop his knowledge of classical European Pastry and chocolate.

He returned to US in 1994 and worked as Executive Pastry Chef in various fine dining establishments. Currently he runs the Culinary Management Program at Lake Michigan College MI, where he develops curriculum, teaches classes and coaches students for national and international competitions. He owns Luis Amado Chocolate Academy in Stevensville, Michigan where he offers personalized and small group chocolate classes to students from around the globe. His chocolate work has been featured in numerous magazines including The ACF National Culinary Review, Revista Dulcypass and the prestigious So Good Magazine.

Chef Amado is very passionate about competitions, he has more than 22 gold medals and 6 best of shows awards from highly recognized competitions including the "1996 culinary Olympics " in Berlin Germany, The 2000 National Dessert Competition, Numerous ACF Approved Culinary Arts Salons, The Great Lakes Regional 1999-2003, and most recently the 2017 AUI Chocolate Cup in Washington DC.

He frequently travels to Europe, The Middle East, and Latin America to teach workshops and seminars to professional chefs and chocolatiers.

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# 11 STEPS FOR THE IDEAL BONBON SHELLS

- 1- **Polish** molds see information on the video or below.
- 2- **Paint** molds under your preferred method using CB at 29C-31C, (You can use CB at a lower temperature, but it is imperative for molds to be at room temperature, never cold except in the case of special effects).
- 3- If desired, **Scrape** the cavities using a rounded object, dust with high-quality luster dust, remove excess and apply backing color to trap or encapsulate the dust and prevent it from acting as a barrier with the chocolate.
- 4- Allow the CB to fully **crystallize** by placing the mold in a cold room until the color sets, run a test by lightly touching the CB on the mold, you can use your finger. The CB should not come off when gently pressed and it should feel dry.
- 5- Allow the molds to **set** at room temperature for at least 10 minutes and re-check the CB to make sure this is perfectly crystallized. If not, start again. In some cases, you can be lucky but don't waste time.
- 6- **Fill** with tempered chocolate. RUN A TEST, and make sure the chocolate is perfectly tempered. Do not waste all the time making décor and end up using bad chocolate. Make sure the chocolate is at 90F (32c) for Dark Chocolate. I **preferred Felchlin 65%** dark couverture as this type of couverture contracts better than other couvertures with lower content (55%) can also be used. I simply prefer dark.
- 7- **Vibrate** molds firmly but gently until bubbles are removed or minimized.
- 8- **Remove** excess chocolate. Allow excess chocolate to **drain** on the side or upside down. Wipe off any excess chocolate or stains from the molds.
- 9- Take the molds to the refrigerator and allow them to **set** there for 10-15 minutes to accelerate crystallization and **eliminate residual heat**, make sure the molds are not upside down.
- 10- **Remove** the molds from the refrigerator.
- 11- Be sure the molds are back at room temperature before adding the filling.

## General recommendations

# ACTUAL SHOP OR KITCHEN SHOULD BE KEPT AT 71 F OR (21 c)

Working conditions are best at this temperature as you have more time to manage intricate temperature-sensitive procedures. You can always use the cold room to accelerate cooling or crystallization.

**Humidity should be around 45%-55%**

# COLD ROOM SHOULD BE AT Between 55F (12.7c) and 60f (15.5 c)

This room is where your molds can be kept after all painting is done. Molds should not leave this room until all cocoa butter artwork is fully crystallized.

This room is important to achieve the icicle effect in chocolate truffles such as my splash technique.

# REFRIGERATE AT 40 F (4.4 c)

After molds are filled with chocolate, they are to be placed in the refrigerator for 15 minutes. To accelerate crystallization and eliminate residual heat trapped in molds.

I keep my molds upwards (not upside down)

# FREEZE AT 0 f (-18c)

- Wrap molds tightly in film. Or place individuals in a sealed plastic box (never cardboard or pizza box)
- Freeze for no more than 4 months.
- When bonbons are needed, take molds from freezer to the refrigerator for at least 3 hours, then take to a room temperature area.
- Finally remove the lid and expose to normal condition while boxing for sale or keep up to 3 weeks in a dry cabinet (depending on the filling)

# GANACHE PREPARATION COLD AND HOT METHOD

## With Heat

- 1- Combine liquid elements with the sugars to obtain a smooth solution and boil them together.
- 2- Pour this liquid over the chopped couverture.
- 3- Make an emulsion.
- 4- Table as needed to promote crystallization and minimize bacterial growth.

## Without Heat

- 1- Combine liquid elements with the sugars to obtain a smooth solution at 52°C.
- 2- Mix together all the fat elements and melt to 45°C.
- 3- Emulsify
- 4- Table as needed

## IDEAL BALANCE IN BONBON FORMULATIONS

WATER TOTAL	20% Máximo
TOTAL SUGARS	30% Mínimo
LACTIC FATS	15% Máximo
COCOA BUTTER	21% mínimo

Use this only as a reference.

## 65% Dark chocolate ganache for shelled bonbons

### INGREDIENTS

1000	gr.	Heavy Cream 35%
50	gr.	Inverted sugar, Chef Rubber
50	gr.	Unsalted butter
1000	gr.	Felchlin Maracaibo 65%, Grand Cru dark couverture

- 1- Bring cream, sugar and butter to a light boil.
- 2- Add chocolate
- 3- Emulsify
- 4-

## OSA-FILLINGS AND CHOCOLATE FUDGE

150 grams  
450 grams

Any Felchlin OSA-Filling  
Felchlin White tempered chocolate

- 1- Bring both mixtures to 31°Cf, combined, and use immediately as desired.

## PISTACHIO GANACHE

### INGREDIENTS

105	gr.	Heavy Cream
32.5	gr.	Unsalted butter
20	gr.	Pistachio paste
26	gr.	Chef Rubber Glucose Syrup, (corn syrup can be replaced if glucose is not available)
400	gr.	Felchlin Mont Blanc 31%, white Couverture

### METHOD

- 1) Bring heavy cream, butter, and glucose to a light boil.
- 2) Incorporate the pistachio paste into the previous mixture and stir, then return to the heat and stir to make sure everything is well-mixed.
- 3) Remove from the heat and incorporate the white chocolate while the cream mixture is still slightly warm. Let the white chocolate melt for 3 minutes.
- 4) Emulsify with an immersion blender.
- 5) Table if a faster crystallization is needed.

### Variations

- Pistachio liquor can be added soon as the emulsion is achieved, I recommend not adding more 10 or 15% of pistachio liquor.
- More pistachio paste can be added, if necessary, it will depend on your personal taste and desired consistency.

## CARMELITO GANACHE

### INGREDIENTS

360	gr.	Granulated sugar
250	gr.	Glucose, Chef Rubber
600	gr.	Heavy cream
1	u.	Vanilla bean seeds
		Felchlin Caramelito 36% (previously tempered and kept at 29C)
300	gr.	Melted plain cocoa butter at 29°C, Felchlin or Chef Rubber
50	gr.	
160	gr.	Unsalted Butter 29°C.

A pinch of your preferred type of salt.

### METHOD

1. Make a caramel with the granulated sugar and glucose; while you do this, bring the heavy cream and vanilla bean seeds to a quick boil. Add the heavy cream to the caramel when the caramel reached a golden-brown color.
2. Cook the caramel to 104°C.
3. Cool to 50°C.
4. While the caramel mixture is cooling, combine the Caramelito, cocoa butter, and unsalted butter.
5. Add the Caramelito, cocoa butter, unsalted butter, and mixture and emulsify.

## PASSION FRUIT GANACHE

### INGREDIENTS

160	gr.	Passion fruit juice
100	gr.	Heavy cream
60	gr.	Unsalted Butter
56	gr.	Trimoline, Chef rubber
620	gr.	Felchlin Sao Palme 43% previously tempered and kept at 29°C

### METHOD

- 1) Boil passion fruit juice, add cream, butter and trimoline then bring to a quick second boil.
- 2) Bring the previous mixture to 29C and emulsify with the Sao Palme 43%.



## THE COCO STONE

Yield: 21 pieces

### Mold preparation

Tempered Felchlin Maracaibo Clasificado 65%, dark couverture	200 grams
Tempered Felchlin white and dark couverture	
Tempered Eclipse black colored cocoa butter, Chef Rubber	as needed/very small amount
Cotton swab applicator	

- 1- Using the "Stone" 3D praline mold from Fechlin
- 2- Load a hard bristle brush with tempered Chef Rubber black colored cocoa butter and fleck a small amount of paint onto the mold. If necessary, chill the mold for a couple of minutes for a finer fleck effect.
- 3- Temper plain cocoa butter between 30- 31°C and apply a very thin layer using an airbrush.
- 4- Using powder-free gloves, dab index finger in tempered white chocolate then get rid of excess and dab finger in tempered dark chocolate then twist finger in the mold to create a marble effect. Before the marble design hardens take a cotton swab and create a swirl design
- 5- Felchlin Edelweiss 36%, white couverture 260 grams
- 6- Previously tempered and kept at 84-86°F (29 -30°C)
- 7- Cast with tempered Maracaibo Clasificado Grand Cru 65%

### Maracaibo Kalani Ganache

Cream	165 grams
Glucose, Chef Rubber	15 grams
Unsalted butter, softened	15 grams
Felchlin Maracaibo Clasificado 65%, dark chocolate	130 grams
Felchlin Ambra 38%, milk chocolate	50 grams
Kalani coconut liqueur	15 grams

- 1- Combine the cream, glucose, and unsalted butter. Bring to a light boil over moderate heat.
- 2- Place both couvertures in a bowl. Pour the previous hot mixture over both chocolates and leave undisturbed for a couple of minutes.
- 3- Gently stir in the coconut liqueur and form an emulsion using a turbomix
- 4- Set aside at room temperature.

### Coconut Edelweiss Ganache

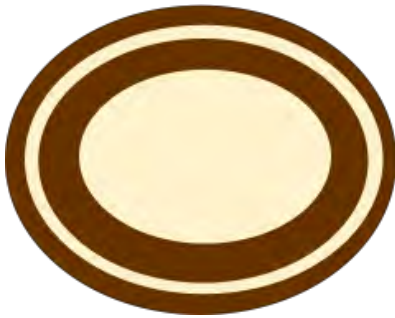
Coconut Puree	160 grams
Honey	25 grams
	Cocoa butter, plain
	30 grams
Finely ground coconut, unsweetened	50 grams
Coconut aroma	2 grams

- 1 Combine the coconut puree with honey and bring to a light boil over medium heat
- 2 Mix the ground coconut with the white chocolate and cocoa butter
- 3 Cool the hot coconut puree mixture to 100-102°F (37-39°F) and combine thoroughly with the ground coconut, white chocolate and cocoa butter mixture. Let set for a minute before adding the coconut aroma and emulsifying to a smooth texture

## ASSEMBLY

Fill as desired with equal parts of Maracaibo and Edelweiss ganache.  
To achieve the circular layers (as in the diagram) see the steps below:

- a- Once Maracaibo ganache reaches 31°C completely fill every mold cavity
- b- Turn the mold upside down and pour out the excess ganache. Allow this first layer of ganache to set before pouring the next layer of Edelweiss coconut ganache, which should also be at 88f. Repeat the above steps while alternating ganaches until approximately 1/6 of the mold remains unfilled.
- c- Capp with tempered dark Maracaibo



Felchlin Stone mold

## MARACUYA, BANANA & MANGO GANACHE

### INGREDIENTS

60	gr.	Heavy Cream
20	gr.	Invert sugar, Chef Rubber
60	gr.	Passion Fruit Compound
100	gr.	Reduced Passion Fruit Puree
100	gr.	Mango puree
60	gr.	Banana puree
550	gr.	Felchlin Sao Palme 30%, white couverture tempered at 29°C
400	gr.	Felchlin Sao Palme 43%, milk couverture tempered at 29°C
100	gr.	Plain melted cocoa butter at 29°C , Felchlin or Chef Rubber
70	gr.	Unsalted Butter

### METHOD

- 1) Combine the heavy cream and invert sugar in a saucepan. Bring to a boil.
- 2) Heat the three purees in a separate saucepan.
- 3) Pour the hot cream mixture and the hot puree over the tempered.  
white and milk chocolates, cocoa butter, and butter mixture and let sit for 60 seconds. Emulsify.

## KAHLÚA GANACHE

### METHOD

220	gr.	Tempered Edelweiss 36%, Felchlin white couverture
240	gr.	Tempered Sao Palme 43%, Felchlin milk couverture
160	gr.	Tempered Cacao butter, Felchlin or Chef Rubber
110	gr.	Heavy cream
180	gr.	Kahlua or other coffee liquor
20	gr.	Honey
60	gr.	Soft unsalted butter
25	gr.	Dried freeze coffee

### METHOD

- 1- Combine the chocolates and cacao butter, set aside.
- 2- Bring cream, honey, unsalted butter, and Nescafé (dried freeze coffee) to a light boil.
- 3- Combine with the chocolate and cocoa butter mixture and emulsify.

## RASPBERRY MARSHMALLOW

### METHOD

43g	Gelatin Sheets
90g	Cold Water
250g	Trimoline#1, Chef Rubber (set aside in the kitchen aid bowl),
400g	Strawberry Puree
60	Granulated sugar
200g	Trimoline#2, Chef Rubber
5g	Citric acid, Chef Rubber

### METHOD

1. Bloom gelatin in the 90grams of cold water and set aside.
2. Bring the raspberry puree, sugar and trimoline#2 to 230°stirring constantly over moderate heat.
3. Cool to 220°F and add the bloomed gelatin, which has been previously melted to 92°F, and incorporate to a homogeneous mixture.
4. Pour this mixture over the first amount of trimoline#1 in the bowl.
5. Sprinkle the citric acid and whipped until a well aired mass is formed (about triple in size)
6. Place between sheets of parchment paper, previously sprayed with coconut oil

## HIBISCOUS PATE DE FRUIT

### INGREDIENTS

320	gr.	Fresh hibiscus flower reduction
300	gr.	Unsweetened apple puree
10	gr.	Tartaric acid, Chef Rubber
20	gr.	Water
30	gr.	Sugar #1
400	gr.	Sugar #2
12	gr.	Pectin NH, Chef Rubber
200	gr.	Granulated Sugar
1.5	gr.	Citric acid, Chef Rubber
2	gr.	Tajin seasoning mix

### METHOD

1. Combine the water and tartaric acid and whisk until the acid is completely dissolved. Set aside.
2. Combine the pectin and sugar #1 well.
3. In a pot, mix together the hibiscus and apple puree, and pectin then bring to a light boil over medium heat.
4. Add sugar #2 and bring it to a boil making sure the mixture cooks at a medium to high heat and not too rapidly or else most of the liquid will evaporate.
5. Cook to 107C, whisk in the water and tartaric acid mix and stir well making sure this mixture gets evenly distributed throughout the entire jelly.
6. Deposit immediately into molds or frame to the desired thickness.
7. Combine the granulated sugar, citric acid and Tajin seasoning mix and coat each piece after they cool.

## INFUSED CARAMEL

### INGREDIENTS

480	ml.	Cream	40%
480	ml.	Wine	40 %
340	gr.	Glucose, Chef Rubber	28.3 %
1200	gr.	Sugar	100 %
60	ml.	freshly squeezed Lime Juice	5%
		<i>(Or 2.4 grams citric acid)</i>	



### METHOD

1. Set cream and flavor (in this case, wine but other liquids can be used such as beer, water, other types of wine, etc.) in a pot large enough for caramel expansion while boiling. Set aside on stove.
2. Place the glucose and half the amount of sugar on a heavy bottomed sauce pot and start on medium heat with the lime juice
3. When all sugar has melted, add remaining sugar. Try not to stir the pan as you do it Katie and do it on medium heat. Tilt the skillet and stir minimally using a heat resistant spatula or spoon
4. Heat sugar to desired color, use pastry brush to wash down sides of pan with water.
5. Remove the caramelized sugar from the pan and transfer into the cream + flavor mix, being careful not to pour too fast
6. Bring to 235 F. stop the cooking and transfer to a separate pan. Add up to 8% of unsalted butter if desired as soon as the caramel is removed from the heat
7. Emulsify with the turbomix, cool and store in an airtight container

### TIPS/ RECOMENDATIONS

- 1) To save on time the sugar, glucose and lime juice mixture can be cooked ahead of time, then poured over a silpat, cooled and ground into a crumbled powder using a food processor.
- 2) It is best to make caramel on a day that is not too humid.
- 3) Avoid crystals by not stirring the sugar too much as the caramel is being made, I prefer to tilt the skillet/pot rather than mixing too much. You can also place a stainless-steel lid or plexiglass on top of the pot as the moisture build up could prevent the formation of crystals.
- 4) Use a high-quality sucrose/sugar for this recipe.
- 5) When making wine caramel you may want to reduce the wine to intensify the flavor.
- 6) Soft unsalted butter can be added to the caramel, but this will reduce its shelf life.
- 7) The caramel can be finished or better emulsified (if desired) by mixing with an emulsion blender as soon as it has reached the ideal temperature.

## DULCE DE LECHE & COCONUT TRUFFLES

### INGREDIENTS

- 100 gr. Desiccated and unsweetened Coconut, finely shredded
- 100 gr. Dulce de leche “la lechera” Brand.  
Available at most Hispanic markets

### METHOD

Combine until well mixed and form into 11 grams balls.

Decorate with dried apricot and gold leaf

You may add more or less coconut to obtain a play dough consistency.

## RASPBERRY CAGE (as featured in So Good Magazine #22)

### INGREDIENTS

#### *Casting and capping*

- 300 gr. Felchlin Sao Palme 60%, dark couverture

#### *For decoration*

- Chef Rubber Red Ruby colored cocoa butter, at 30-31°C
- Chef Rubber Eclipse Black colored cocoa butter, at 30-31°C

#### *Mold preparation / Décor*

- Mold #2280 from “chocolate world”

#### *Butter based Strawberry Ganache*

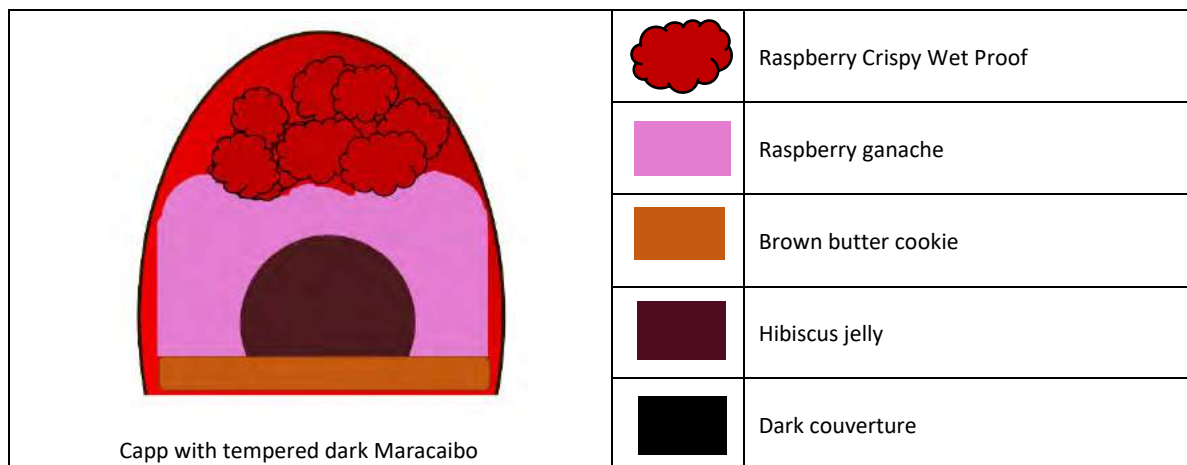


## METHOD

- 1) Combine the cream, glucose and unsalted butter.
- 2) Bring to a light boil over moderate heat.
- 3) Place both couvertures in a bowl. Pour the previous hot mixture over both chocolates and leave undisturbed for a couple of minutes.
- 4) Gently stir in the coconut liqueur and form an emulsion using.
- 5) Set aside at room temperature.

## ASSEMBLY

- 1) Fill as desired with equal parts of Felchlin Maracaibo 65% and Felchlin Edelweiss 36% ganache. To achieve the circular layers (as in photo) see steps below:
- 2) Once Maracaibo ganache reaches 88°F completely fill every mold cavity.
- 3) Turn mold upside down and pour out excess ganache.
- 4) Allow this first layer of ganache to set before pouring the next layer of Edelweiss coconut ganache which should also be at 88°F. Repeat above steps while alternating ganache until approximately 1/6 of the mold remains unfilled.
- 5) Capp with tempered dark Maracaibo 65%



## EGGNOG SPLASH BONBON (As featured in So Good Magazine #22)

Yield: 20 Bonbons

### INGREDIENTS

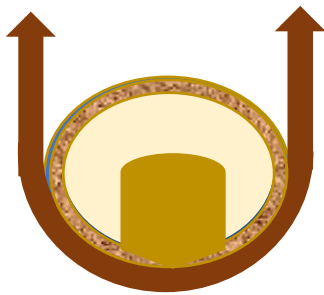
Unsalted Butter, softened	170 grams
Glucose, Chef Rubber	45 grams
Nutmeg	1 tsp
Seeds from ½ vanilla bean	
Felchlin Mont Blanc 31%, white couverture	500 grams
Eggnog	100 ml
Felchlin Ambra 38%, milk chocolate	
(13 mm in diameter)	40 units/shells
Roasted and peeled whole hazelnuts	20
Finely crushed feuilletine or puffed rice	30 grams
Chef Rubber yellow Topaz colored cocoa butter	as needed
Felchlin Sao Palme, 60% dark couverture tempered	as needed






### METHOD

- 1) Cream together the butter, glucose, nutmeg, and vanilla bean seeds until well combined and homogeneous.
- 2) Temper the white chocolate to 86F and carefully stir into the previous mixture to form a smooth paste.
- 3) Stream in the Eggnog liquor until a well-emulsified butter ganache is made. Allow to set a few minutes.
- 4) Coat a 40-piece cavity semi-sphere mold (27mm per diameter) with tempered 38% Felchlin Ambra, remove excess chocolate and press a roasted hazelnut in the center of each of 20 cavities while the chocolate is still soft. follow with a thin coat of feuilletine on the entire mold. Allow to set.
- 5) Pipe ganache around each of the cavities that contain a hazelnut forming a small circular mound on each piece. Fill remaining cavities with Rompope ganache all the way to the top. Allow the ganache to crystallize before removing all shells from the mold.
- 6) Form halves together forming a single sphere, carefully insert a toothpick in the bottom of each bonbon. Drizzle a few a line of chocolate on top of each bonbon and freeze for 5 minutes, then lightly spray tempered and colored cocoa butter on top of each bonbon to create a velvet effect.



- 7) Using a pastry bag, glaze sides with tempered chocolate and allow chocolate drain on the sides by securing each bonbon upside down on sheet of Styrofoam or preferred method.
- 8) Allow for a full crystallization before removing and flattening the bottoms by carefully sliding the bonbons back and forth on a slightly heated clean surface.



	Felchlin Sao Palme 60%, dark couverture
	Two halves of Felchlin Ambra 38% dusted with feuilletine
	Feuilletine (attached onto the Ambra shell before crystallizes)
	Peeled and toasted hazelnut
	Rompope ganache

## LINZER COOKIE DOUGH

### INGREDIENTS

120	gr.	Granulated sugar
225	gr.	Brown butter
2	u.	Egg yolk
225	gr.	Bread flour
4	gr.	Ground cinnamon
½	gr.	Ground cloves
140	gr.	Ground almonds
2.5	gr.	Lemon zest

### METHOD

1. Mix sugar, butter, and egg yolks at low speed.
2. Sift dry ingredients together.
3. Add dry ingredients, ground almonds, and lemon zest to the butter mixture.
4. Mix only until just combined, chill for 15 minutes.
5. Roll to 4 mm thick, cut into a 2.5 cm diameter circle.
6. Bake between two airmats until golden brown.
7. Cool and spray twice with a thin layer of uncolored cocoa butter.

## PECAN CAKE

907g	Sugar
907g	Butter
453g	Almond Paste
26	Eggs
283g	Yellow Cake Crumbs
14g	Baking Powder
453g	Bread Flour
453g	Ground Walnuts or Pecans
28g	Cinnamon
3 tbsp	Lemons Zested

- 1) Cream together sugar, butter, and almond paste until well mixed (use the paddle attachment).
- 2) Add eggs, mix and scrape, add the rest of the ingredients and mix and scrape and mix.
- 3) Do not over whip
- 4) Pipe into 1oz silicon molds
- 5) Bake at 350 for 25 to 30 minutes.
- 6) Sprinkle moisture proof Sugar and serve as a tea cake

# THE MURALS

## Original Idea and concept behind the mural creations

I have always been fascinated with the work of famous painters and artists such as Diego Rivera and Pablo Picasso (among many others) and felt the need to propose new presentation ideas inspired by classical works of art such as the “Jarra, Vela y cacerola esmaltada” and “Peras a la Picasso” both by Pablo Picasso. I found their work beyond fascinating and one day while talking to my agent in Spain, we thought about the possibility of paying tribute to their work via my pralines and chocolates. After all, I believe that in regard to decoration, the most demanding customers may be tired of seeing splatter designs. At least I am.

With so many options in colors and thousands of famous murals and paintings I truly believe the sky is the limit when creating mosaics based on existing classical paintings or one’s own ideas using drawings, sketches or simply messages for special occasions. Again, the possibilities are quite diverse.

Finding the appropriate mold to capture different types of artworks is relatively simple when one considers the vast amount of choices in the market. So is selecting the ideal boxes and packaging that compliment a specific presentation. For this issue of So Good Magazine I worked with Mold # M582 from Martellato, along with some infused cocoa butter from Chef Rubber which not only allowed for a true color depiction but also add flavor.

## Graffiti and chocolate?? Again, the possibilities are endless.

### Instructions:

- 1- Find an existing picture or image of a paint or better yet create your own art work. This can be done on a computer program or even draw by hand.
- 2- If using an image from the computer is important to print a reverse mirror image.
- 3- Before printing the image, get the total linear measure of the selected mold only considering the cavities and not the dividing walls on each polycarbonate mold.
- 4- Print or draw a mirror image of the artwork, then trace individual “windows” of each image making sure each image perfectly matches each specific cavity on a selected mold.
- 5- Using clear tape attach each corresponding block of image to the back of each cavity in the required order.
- 6- Before painting the mold. Analyze every single color that will be necessary, duplicate it and have it ready between 27C and 31C
- 7- Using a variety of methods start tracing each color or line patterns with the colors of your choice.
- 8- Allow the Cocoa Butter to fully crystallize before casting with tempered chocolate.

## Tools required:

You can use anything from oil paint brushes of different sizes, to toothpicks, cotton swabs, dabbers, micro sponges.

## Painting techniques recommended:

Stencil taping technique, airbrushing, stamping, dot painting etc.

This approach leaves no room for error when it comes to cleaning and painting the molds as well as production methods since not been able to release all the molds could hurt the final product. Use gloves while handling the mold if handled for longer periods of time.

Suggested Mold:

**Martellato** square clear mold,  
30x30mm x 8mm High, 24 Cavities  
Item # M582



# The Flame

## Red Wine Sao Palme Ganache

50	gr.	Liquid glucose, Chef Rubber
300	gr.	Rioja, Sherry or favorite red wine
75	gr.	Heavy cream 36-38 % fat content
180	gr.	Felchlin Sao Palme 75%, dark couverture, tempered at 31C
30	gr.	Unsalted butter (soft)

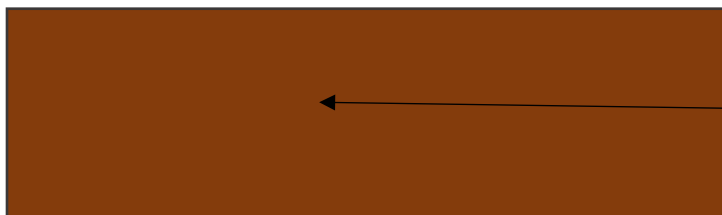
1. Reduce the wine to end up with approximately 150 grams
2. Whisk in the glucose and bring to a light boil for a few seconds
3. Incorporate the cream and the tempered dark chocolate
4. Whisk in the unsalted butter and form an emulsion.



## Final Assembly

As needed Felchlin Maracaibo Créole 49%, milk couverture

- 1- Temper cocoa butter between 28-31°C
- 2- Paint each mold cavity as suggested in the painting decor suggestion.
- 3- Allow the desired cocoa butter design to fully crystallize, then coat with a layer of tempered Sao Palme 75%, dark couverture
- 4- Clean excess chocolate and transfer molds to the refrigerator for 15 or 20 minutes to crystallize
- 5- Fill to the top with the red wine Sao Palme ganache and allow the ganache to set before sealing with tempered Felchlin Maracaibo Créole 49% using a guitar plastic sheet



Red wine ganache

## The Puzzle Set

### Kahlua Caramel

224	gr.	Heavy cream
224	gr.	Kahlua liquor
100	gr.	Glucose, Chef Rubber
224	gr.	Granulated sugar Coffee
12	gr.	Paste



Bring the cream and the Kahlua liqueur to a light simmer and reserve warm. On a separate pan, cook the glucose and the sugar to a caramel stage. Combine with the warm cream and Kahlua liqueur mixture and cook to 113 C. Stir in the coffee paste, emulsify and reserve.

### Coffee Ganache

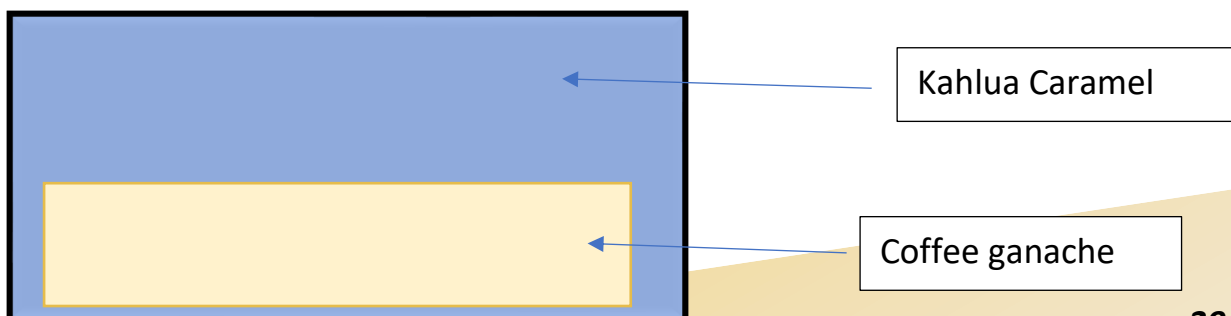
210	gr.	Heavy cream
20	gr.	Honey
15	gr.	Trimoline, Chef Rubber
20	gr.	Freeze dried coffee
900	gr.	Felchlin Maracaibo Criolait 38%, milk couverture
20	gr.	Soft unsalted Butter

Bring heavy cream, honey and trimoline to a light boil over medium heat. Dissolve the freeze-dried coffee. Make an emulsion with tempered 38% Maracaibo Criolait. Whisk in the soft butter and table until smooth.

### Final Assembly

as needed	Tempered Chef Rubber Alabaster white and Eclipse black colored cocoa butter
as needed	Felchlin Caramelito 36%

- 6- Temper both cocoa butters to 31 C.
- 7- Paint each mold cavity as suggested in the painting decor suggestion
- 8- Allow the desired cocoa butter designed to fully crystallize, then coat with a layer of tempered 36% Felchlin Caramelito couverture.
- 9- Clean excess chocolate and transfer molds to the refrigerator for 15 or 20 minutes to crystallize
- 10- Pipe about 4 grams of Kahlua caramel into each cavity.
- 11- Follow with a thin layer of coffee ganache
- 12- Seal with tempered 36% Caramelito Felchlin milk couverture using a guitar plastic sheet.



## OSA NON TEMPERING FILLINGS



Soft melting fillings that allow the user to obtain maximum taste in minimum time.

The OSA-fillings are freeze stable, shelf stable, have a long shelf life and limitless applications.

# Basic Recipes OSA-Fillings

Enhance your basic recipes with the various Felchlin OSA-fillings.  
Use the chart as a guide to the perfect taste and texture.

## For total 1000g of flavour cream/filling:

To decorate whisk at 22–24°C/71–75°F. To melt: heat up to 28–32°C/82–89°F.

OSA Felchlin Filling	Base cream/ filling
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### Buttercream

200 g OSA	beat together with 800 g of buttercream
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### Vanilla cream

280 g OSA	stir with 720 g vanilla cream until smooth
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### Praline/Truffle filling

300 g OSA	fold in 700 g ganache
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### OSA with white chocolate/fruit bars

250 g OSA	mix with 750 g tempered couverture (chocolate)
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### Milk filling

750 g OSA	beat with 250 g milk
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### Liqueur filling – liqueur 17 % Vol

500 g–800 g OSA at 28°–30° C (82°–86° F)	combine with 200 g–500 g liqueur
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### Alcohol filling – alcohol 40 %Vol.

800 g–900 g OSA at 28°–30° C (82°–86° F)	combine with 100 g–200 g alcohol
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Recipes created by our pastry chefs are available at: [felchlin.com/en](http://felchlin.com/en)

