



## PEGASUS PROMISE

Filling	Recipe%
CHOCOFILL™ BR 60	22,00
Sugar	35,00
Roasted peanuts	28,00
Skim milk powder	10,00
Lactose	5,00
<b>Total</b>	<b>100,00</b>
Lecithin	0,30
Vanillin	0,02
Salt	0,10

### Coating

Milk chocolate with 5% ILLEXAO™ CB 50

### Process guidelines

It is important that CHOCOFILL™ BR 60 is completely melted at 60°C before use.

Mix the ingredients at a temperature between 50-55°C. Refine and conch in a normal way at 55°C.

The filling does not need tempering before use.

Cool down the filling to approx. 30°C. Extrude the filling and allow crystallisation at 12°C for 20 min.

Cooling parameters:

- Temperature 12-10-14°C
- Indirect air blowing 3 m/s
- Humidity <60%

The pralines benefit from being stabilised at approx. 18°C for min. 48 hours to obtain good stability and eating qualities in the product. In order to maintain the best properties in the pralines during the whole shelf life period, store the pralines in a cool, dry place away from direct sunlight at 15-18°C.

Fat ratio for the filling:

- CHOCOFILL™ BR 60 61.12%
- Peanut fat 38.88%

**CHOCOFILL™ BR 60**

for significantly prolonged bloom stability