

GEMINI BREEZE

Filling	Recipe%
CHOCOFILL™ TC 90	26,00
Sugar	33,00
Hazelnut paste	20,00
Whole milk powder	18,00
Cocoa mass	3,00
Total	100,00
Lecithin	0,30
Vanillin	0,02
Salt	0,10
Add	
Caramelised puff-roasted rice	10,00
Coating	
Milk chocolate with 5% ILLEXAO™ CB 50	

Process guidelines

It is important that CHOCOFILL™ TC 90 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 needs tempering before use, cool down the filling to approx. 22°C.

Add the puff-roasted rice to the tempered filling and pour it into a frame and allow to crystallise for 20 min. at 12°C.

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 in order 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™ TC 90 57.38%
- Hazelnut fat 28.68%
- Milk fat 10.32%
- CB 3.62%

CHOCOFILL™ TC 90

for fillings with an excellent cooling sensation