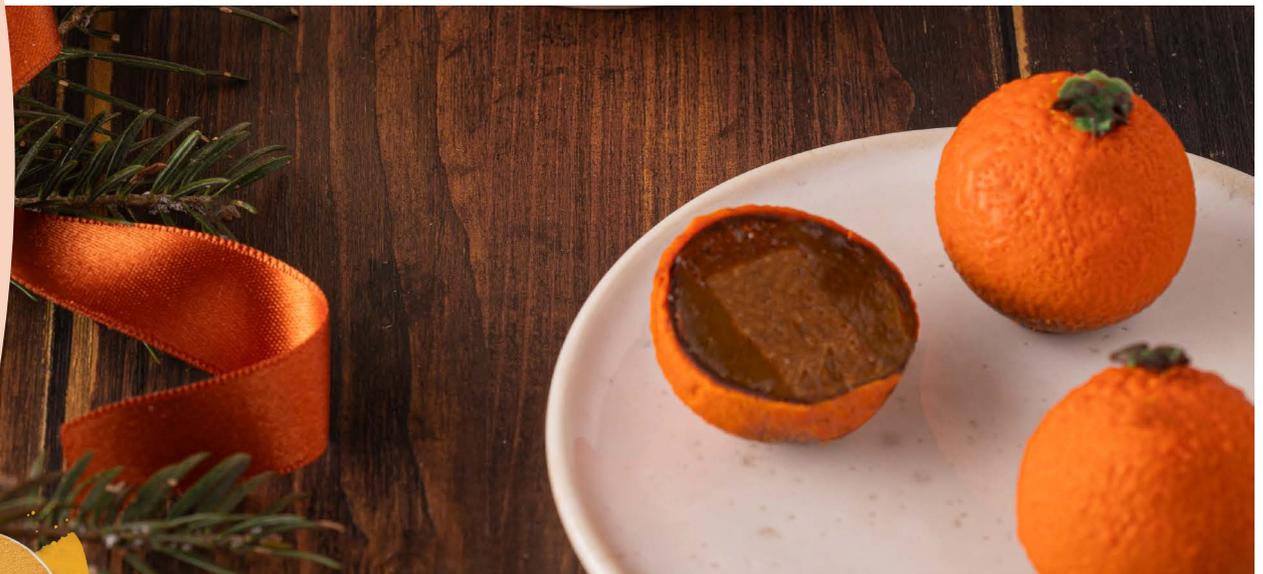


Orange by Maison Jouvenal



Toofruit® Orange

N° 1504

Other applications:

Chocolate making, confectionery, ice cream making and biscuits



1. Orange Praline

Hazelnut praline: 448 g	Cocoa butter: 32 g
Toofruit® Orange: 17 g	Orange zest: 20 g
Milk chocolate: 65 g	Magic temper: 3 g

Melt the cocoa butter and cocoa together. Mix all ingredients until homogeneous. Let the mixture cool before depositing into the chocolate shells.

2. Semi-liquid orange caramel

Orange purée: 90 g	Sugar: 135 g
Water: 25 g	Glucose: 65 g
Toofruit® Orange: 25 g	Butter: 30 g
Cream: 190 g	Orange zest: 15 g

Rehydrate the Toofruit® Orange with the water.

Heat the cream and incorporate the paste (water + Toofruit®). Bring to a boil, then add the orange zests and allow to infuse for 20 minutes. Strain.

Dry-cook the sugars until a brown caramel color is obtained.

Deglaze with the hot cream, then with the hot purée.

Cook to 108°C, then add the butter while hot. Pour at 26-28°C.

3. Toofruit® Spray Coating

White chocolate: 290 g	Toofruit® Orange: 40 g
Cocoa butter: 290 g	Orange coloring: 8 g

Heat the white chocolate and cocoa butter.

Then add the Toofruit® Orange and the coloring.

Spray onto the chocolate shells.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984