



# Recipe CONCEPTS

## PB and J Pralines

Yield: 200 Pralines

### American      Metric **Strawberry Pâte de Fruit**

17.6oz	500g
0.4oz	12g
1.9oz	55g
3.5oz	100g
0.3oz	8g
0.3oz	8g
17.6oz	500g

### Ingredients

Sugar  
**Pastry Ideale Pectin Powder (204192)**  
Sugar  
**Pastry Ideale Glucose (505092)**  
**Pastry Ideale Tartaric Acid (204173)**  
Water  
**Caramanfruit Strawberry Purée, Block (583128)**



### **Peanut Butter Pavé**

9.9oz	282g
1.8oz	50g
14.7oz	416g
¼tsp	¼tsp

**Orchid Cattleya Milk Couverture (540002)**  
**Pastry Ideale Inverted Sugar (521001)**  
Peanut Butter, Creamy  
Salt

### **Assembly**

35oz      1000g

**Orchid Cattleya Milk Couverture (540002)**, Tempered

### Preparation

#### **Strawberry Pâte de Fruit**

- Dissolve the **Pastry Ideale Tartaric Acid (204173)** in the water.
- Bring the **Caramanfruit Strawberry Purée, Block (583128)** to a boil.
- Combine the first amount of sugar and the **Pastry Ideale Pectin Powder (204192)**, and add to the boiling **Caramanfruit Strawberry Purée, Block** while stirring.
- Add the remaining sugar in three stages, then the **Pastry Ideale Glucose (505092)**, maintaining a boil the entire time.
- Cook to 226°F (107-108°C).
- Remove from heat and add the **Pastry Ideale Tartaric Acid**/water solution.
- Pour onto a silpat between 4 metal bars at 0.20"/0.50cm thick.
- Allow to cool completely.

#### **Peanut Butter Pavé**

- Melt the **Orchid Cattleya Milk Couverture (540002)** to 104°F (40°C).
- Quickly temper in the **Pastry Ideale Inverted Sugar (521001)**, and finally add the peanut butter and salt.
- Pour over the cooled **Strawberry Pâte de Fruit**, and use a spatula to smooth the surface.
- Allow to crystallize overnight.

### Assembly

- Spread a thin layer of tempered **Orchid Cattleya Milk Couverture** on top of the **Peanut Butter Pavé**.
- Flip over, and cut into desired sized pieces with a guitar or thin knife.
- Dip in tempered **Orchid Cattleya Milk Couverture**.
- Garnish as desired.