



LACTEE CARAMEL AND PEANUT BON BON

👤 Intermediate level

LACTEE CARAMEL AND PEANUT CREMINO

RENO CONCERTO LACTEE CARAMEL
JOYPASTE NOCCIOLINA
PRALINE AMANDE NOISETTE

BURRO DI CACAO
CARMELIZED ALMOND PIECES

380g
125g
265g
60g
75 g
90g

Melt the chocolate with the cocoa butter at 45°C
Add the JOYPASTE NOCCIOLINA, the PRALINE AMANDE NOISETTE and the coconut oil
Pre-crystallize the cremino at 24°C, add the CARMELIZED ALMOND PIECES and pour into the silicone molds.
Allow to crystallize and then remove from molds

FINAL COMPOSITION

Cover the cremino with the SINFONIA CARAMEL ORO using a coating trolley
Decorate with half a praline peanut

irca
GROUP

Extraordinary
made simple.