



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

CARAMELIZED 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

CARAMELIZED 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.