



# LACTEE CARAMEL AND PEANUT BON BON

chef Intermediate level

## LACTEE CARAMEL AND PEANUT CREMINO

### INGREDIENTS

RENO CONCERTO LACTEE CARAMEL

### PREPARATION

380g Melt the chocolate with the cocoa butter at 45°C  
Add the JOYPASTE NOCCIOLE, 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