

LACTEE CARAMEL AND PEANUT BON BON

Intermediate level

LACTEE CARAMEL AND PEANUT CREMINO

RENO CONCERTO LACTEE CARAMEL	380g
JOYPASTE NOCCIOLINA	125g
PRALINE AMANDE NOISETTE	265g
	60g
BURRO DI CACAO	75 g
CARAMELIZED ALMOND PIECES?	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 ALMON 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