

LACTEE CARAMEL AND PEANUT BON BON

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INGREDIENTS

RENO CONCERTO LACTEE CARAMEL

PREPARATION

380g 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