



LACTEE CARAMEL AND PEANUT BON BON

👤 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 NOCCIOLINA, the PRALINE AMANDE NOISETTE and the coconut oil
Pre-crystallize the cremino at 24°C, add the CAMELIZED ALMON PIECES and pour into the silicone molds.
Allow to crystallize and then remove from molds