



# PRALINE HAZELNUT PESTO

👤 Intermediate level



**RECIPE CREATED BY:**

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Pastry Chef

## CREMINO

RENO X BIANCO

[JOYPASTE PESTO DI NOCCIOLA ITALIA](#)

500g

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Temper the chocolate at 28-29°C.

Add the hazelnut pesto joypaste and mix.  
Fill the silicone molds and let crystallize.

## COVER

RENO X FONDENTE

Pure alcohol  
food colourant

qb

qb

qb

Mix the alcohol with the copper colorant.

Temper the chocolate at 31°C.

Cover the cremino with the chocolate.

Using an acetate, make lines on the praline with the alcohol mixture.

**irca**  
GROUP

Extraordinary  
made simple.