

FIRE KISS

Intermediate level

Spicy praline

OUTHER SHELL

SINFONIA CIOCCOLATO LATTE 38%	qb	Make the chocolate shell using the SINFONIA, filling the mould, vibrating it and removing the excess chocolate. Place the colored chocolate shell to crystallize.

SPICY CARAMEL

TOFFEE D'OR CARAMEL	140g	Heat all the ingredients in the microwave until they reach 40°C. Mix well and let it cool until it reaches 28°C.
GLUCOSIO	60g	
spices	4g	

PEANUT CREMINO

SINFONIA CIOCCOLATO LATTE 38%	330g	Mix the two products until a homogeneous consistency is reached. Use at 28°C.
JOYPASTE NOCCIOLINA	270g	

FINAL COMPOSITION

Fill the chocolate shell halfway with the spiced caramel.
Finish the filling with the cremino, leaving 2mm from the edge of the praline.
Allow the praline to crystallize and, when it is totally crystallized, close it with the tempered SINFONIA.
Once the praline is totally crystallized it can be removed from the mould.

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