



FIRE KISS

👤 Intermediate level

Spicy praline

OUTHER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

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

INGREDIENTS

TOFFEE D'OR CARAMEL

GLUCOSIO

spices

PREPARATION

140g Heat all the ingredients in the microwave until they reach 40°C.
60g Mix well and let it cool until it reaches 28°C.
4g

PEANUT CREMINO

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

JOYPASTE NOCCIOLINA

PREPARATION

330g Mix the two products until a homogeneous consistency is reached.
270g Use at 28°C.

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.