

HALZENUT AND LEMON PRALINE

OUTER SHELL

INGREDIENTS

BURRO DI CACAO
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SINFONIA CIOCCOLATO LATTE 38%

PREPARATION

Pre-crystallize the green cocoa butter at 28°C

Use a spray gun to cover just the external parts of the mould.

Remove the excess with a rasp and let crystallize.

Spray the inside of the mould with the yellow cocoa butter (always at 28°C).

Remove the excess with a rasp and let crystallize.

With the tempered whit cocoa butter spray all the inside of the mould.

Let it crystallize well.

Create a thin chocolate shell using SINFONIA MILK CHOCOLATE 38%, remove the chocolate in excess from the mould and let crystallize.

CARAMEL LEMON FILLING

INGREDIENTS

FARCICIOCK LEMON - Cesarin TOFFEE D'OR CARAMEL

PREPARATION

100g Mix all the ingredients with a spatula. 50g

CRUNCHY HALZENUT FILLING

INGREDIENTS

JOYPASTE NOCCIOLA PIEMONTE

PRALINE NOISETTE

SINFONIA CIOCCOLATO BIANCO

DELICRISP

sunflower oil

PREPARATION

125g Stir well PRALINE NOISETTE with JOYPASTE NOCCIOLA PIEMONTE IGP and

125g seed oil.

190g Add the SINFONIA WHITE CHOCOLATE tempered at 28,5°C.

40a Add the DELICRISP and mix well.

20g

Final composition

Fill the chocolate shell halfway with the caramel lemon filling.

Fill with the crunchy halzenut filling, leaving 1 mm from the edge of the praline.

Place 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 mold.