



# HALZENUT AND LEMON PRALINE

👤 Intermediate level



**RECIPE CREATED BY:**

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Cioccolatiere

## OUTER SHELL

BURRO DI CACAO

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SINFONIA CIOCCOLATO LATTE 38%

- qb Pre-crystallize the green cocoa butter at 28°C
- qb Use a spray gun to cover just the external parts of the mould.
- qb Remove the excess with a rasp and let crystallize.
- qb Spray the inside of the mould with the yellow cocoa butter (always at 28°C).
- qb Remove the excess with a rasp and let crystallize.
- qb With the tempered whit cocoa butter spray all the inside of the mould.
- qb Let it crystallize well.
- qb Create a thin chocolate shell using SINFONIA MILK CHOCOLATE 38%, remove the chocolate in excess from the mould and let crystallize.

## CARAMEL LEMON FILLING

FARCICIOCK LEMON - Cesarin

TOFFEE D'OR CARAMEL

100g

50g

Mix all the ingredients with a spatula.

**irca**  
GROUP

Extraordinary  
made simple.

## CRUNCHY HALZENUT FILLING

JOYPASTE NOCCIOLA PIEMONTE

PRALINE NOISETTE

SINFONIA CIOCCOLATO BIANCO

DELICRISP

sunflower oil

125g

125g

190g

40g

20g

Stir well PRALINE NOISETTE with JOYPASTE NOCCIOLA PIEMONTE IGP and seed oil.

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

Add the DELICRISP and mix well.

## 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.



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