



# COFFEE VEGAN PRALINE

chef Intermediate level

## DARK CHOCOLATE SHELL

### INGREDIENTS

Sinfonia Vegan Dark DF

### BURRO DI CACAO

### PREPARATION

- qb In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter
- qb tempered at 28°C

Let it crystallize and make a chocolate shell using chocolate vegan dark df tempered at 30,5°C

## LIQUID COFFEE FILLING

### INGREDIENTS

### GLUCOSIO

coffee

caster sugar

### PREPARATION

- 60g Pour in a pot all the ingredients.
- 120g Bring it to boil and keep cooking till get 75°Brix
- 120g

## HALZENUT AND COFFEE CREMINO

### INGREDIENTS

SINFONIA VEGAN M\*LK DF

### JOYPASTE NOCCIOLA PIEMONTE

oil

fine soluble coffee

### PREPARATION

- 370g Pre-crystallise the chocolate vegan m\*ilk at 30.5°
- 100g Combine the chocolate with halzenut paste, rice oil, coconut butter
- 50g (previously melted at 24 -25 °C) and soluble coffee.
- 30g Emulsify well using a mixer
- 10g

## Final composition

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Proceed with the filling by creating a layer of espresso concentrate and one of coffee and hazelnut cremino.  
Close with pre-crystallised chocolate vegan milk df.