



COFFEE VEGAN PRALINE

👤 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

Proceed with the filling by creating a layer of espresso conCentrate and one of coffee and halzenut cremino.
Close with pre-crystallised chocolate vegan m*lk df.