



# COFFEE VEGAN PRALINE

👤 Intermediate level

## DARK CHOCOLATE SHELL

### INGREDIENTS

Sinfonia Vegan Dark DF

BURRO DI CACAO

### PREPARATION

In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter 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 halzenut cremino.  
Close with pre-crystallised chocolate vegan m\*lk df.