

COFFEE VEGAN PRALINE

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

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