



# COFFEE VEGAN PRALINE

👤 Intermediate level

## DARK CHOCOLATE SHELL

Sinfonia Vegan Dark DF  
BURRO DI CACAO

qb In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter tempered at 28°C  
qb Let it crystallize and make a chocolate shell using chocolate vegan dark df tempered at 30,5°C

## LIQUID COFFEE FILLING

GLUCOSIO  
coffee  
caster sugar

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

## HALZENUT AND COFFEE CREMINO

SINFONIA VEGAN M\*LK DF  
JOYPASTE NOCCIOLA PIEMONTE  
oil  
fine soluble coffee

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

## 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.



Extraordinary  
made simple.