



FRANUÍ PRALINES

chef Basic level

Recipe for preparing Franuí pralines.

PREPARATION

INGREDIENTS

[joycream Franuí white](#)

[joycream Franuí milk](#)

[joycouverture extra choc milk](#)

[joycouverture extra choc white](#)

PREPARATION

- Pour JOYCREAM FRANUÍ WHITE into a stainless steel tray, to a thickness of approximately 7 mm. Blast freeze for about 20 minutes.
- Pour a second layer of JOYCREAM FRANUÍ MILK variegate, again 7 mm thick, over the first layer. Blast freeze for a further 20 minutes.
- If necessary, the base can be prepared the day before and stored in the freezer at -20 °C.
- Use a 20 mm diameter scoop to obtain precise dome-shaped portions. Blast freeze for approximately 10 minutes.
- Melt JOYCOUVERTURE EXTRA CHOC WHITE and transfer it to a bowl. Dip the blast-frozen domes into the coating, then turn them out onto a tray lined with baking paper and allow them to crystallize in the gelato display at -13 °C or in a dipping cabinet.
- Follow the same procedure with JOYCOUVERTURE EXTRA CHOC MILK to obtain the finished product.
- Store the product between -13 °C and -20 °C. For a more structured texture, consider adding 10% coating directly into the variegate at the beginning of the pouring process into the tray.