

SPICY CRUNCHY PRALINE BROWN

CONCEPT OF PRALINES FILLED WITH SPICY CARAMEL AND CRUNKY FILLING.

DIFFICULTY LEVEL B B







OUTER SHELL

INGREDIENTS		PREPARATION
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 52% - MELTED AT 45°C	g 100	Mix together the RENO with the black cocoa butter. Temper everything at 28 ° C.
COLOURED COCOA BUTTER - BLACK-MELTED AT 45°C	g 30	With the help of a pipng bag pour a drop of the mixture into the cavities of the polycarbonate mold
COLOURED COCOA BUTTER - WHITE-TEMPERED AT 28°C	To Taste	and immediately, using a chocolate mold of the same size as the pralines, apply light pressure to
COLOURED COCOA BUTTER - BRIGHT BROWN-TEMPERED AT 28°C	To Taste	obtain a branch effect.
SINFONIA CIOCCOLATO AL LATTE 38% - TEMPERED	To Taste	Spray the inside of the mold with brown cocoa butter, clean the mold and set it to crystallize.
		Then spray the inside of the mold with white cocoa butter, clean the mold and set it to crystallize.
		Finally, make the chocolate shell using the SINFONIA, filling the mold, vibrating it and removing the
		excess of chocolate.
		Place the colored chocolate shell to crystallize.

SPICY CARAMEL

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 70	Heat all the ingredients in the microwave until reach 40 ° C.
GLUCOSIO	g 30	Mix well and cool down to 28 ° C.
SPICES - GROUND STAR ANICE	g 1-2	



PREDIENTS PREPARATION 9 Mix the ingredients with a spatula and use at 26 ° C.

g 30

FINAL COMPOSITION

Fill the chocolate shell halfway with the spiced caramel.

SINFONIA CIOCCOLATO AL LATTE 38% - MELTED AT 45°C

Fill with the crunchy filling, leaving 2mm from the edge of the praline.

Place the praline to crystallize and, when it is totally crystallized, close it with the tempered SINFONIA.

Once the praline is totally crystallized it can be removed from the mold.

These quantities are sufficient to make a mold of 30 pralines.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

