



# COFFEE VEGAN PRALINE

## DARK CHOCOLATE SHELL

INGREDIENTS		PREPARATION
SINFONIA VEGAN DARK DF	To Taste	In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter tempered at 28°C
BURRO DI CACAO	To Taste	Let it crystallize and make a chocolate shell using chocolate vegan dark df tempered at 30,5°C

## LIQUID COFFEE FILLING

INGREDIENTS		PREPARATION
GLUCOSIO	g 60	Pour in a pot all the ingredients.
COFFEE	g 120	Bring it to boil and keep cooking till get 75°Brix
CASTER SUGAR	g 120	

## HALZENUT AND COFFEE CREMINO

INGREDIENTS		PREPARATION
SINFONIA VEGAN M*LK DF	g 370	Pre-crystallise the chocolate vegan m*ilk at 30.5°
JOYPASTE NOCCIOLA PIEMONTE	g 100	Combine the chocolate with halzenut paste, rice oil, coconut butter (previously melted at 24 -25
OIL	g 50	°C) and soluble coffee.
	g 30	Emulsify well using a mixer
FINE SOLUBLE COFFEE	g 10	

## 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.