

# **EMOTICON BON BON - SMILE**

# ORANGE, HAZELNUT AND GINGER PRALINE

DIFFICULTY LEVEL B B B





## **JELLY RASPBERRY**

### **INGREDIENTS**

FARCICIOCK ORANGE - CESARIN

To Taste

## **FILLED WITH HAZELNUT AND GINGER**

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO NOCCIOLATO BIANCO	g 280	- combine all the ingredients together and mix with an immersion blender.
LIQUID CREAM 35% FAT	g 200	
HONEY	g 35	
GRATED GINGER	g 6	

## FINAL COMPOSITION

- With the help of a pastry bag, insert the orange filling into DOBLA's TRUFFLE SHELL HAPPIES ASSORTMENT.
- Finish everything with the hazelnut and ginger filling.
- Close with a drop of white chocolate.





# RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF

