

FIRE KISS

SPICY PRALINE

DIFFICULTY LEVEL B B B





OUTHER SHELL

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO AL LATTE 38% - TEMPERED	To Taste	Make the chocolate shell using the SINFONIA, filling the mould, vibrating it and removing the excess
		chocolate.
		Place the colored chocolate shell to crystallize.

SPICY CARAMEL

INGREDIENTS		PREPARATION
TOFFEE D'OR CARAMEL	g 140	Heat all the ingredients in the microwave until they reach 40°C.
GLUCOSIO	g 60	Mix well and let it cool until it reaches 28°C.
SPICES - CHILLY FLAKES	g 4	

PEANUT CREMINO

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO AL LATTE 38%	g 330	Mix the two products until a homogeneous consistency is reached.
JOYPASTE NOCCIOLINA	g 270	Use at 28°C.



FINAL COMPOSITION

Fill the chocolate shell halfway with the spiced caramel.

Finish the filling with the cremino, leaving 2mm from the edge of the praline.

Allow 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 mould.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF

