

PRALIN AND SNACK FRIZZY CHOC

Pralines with a fizzy filling

DIFFICULTY LEVEL

CHOCOLATE OUTER SHELL

INGREDIENTS

SINFONIA NOCCIOLATO BIANCO - TEMPERED AT 26-28°C	To Taste

PREPARATION

Fill the mold with chocolate.

Vibrate and turn the mold upside down to remove excess chocolate.

Clean up excesses and set to crystallize.

FIZZY FILLING

INGREDIENTS

JOYCREAM FRIZZZI POP CHOC	g 200
SINFONIA CIOCCOLATO BIANCO - MELTED AT 45°C	g 20

PREPARATION

Combine the two ingredients.

FINAL COMPOSITION

Fill the chocolate shells with the fizzy filling.

Refrigerate until completely hardened.

Close the mold with tempered SINFONIA NOCCIOLATO BIANCO.

Wait for the praline to be completely crystallize before removing it from the mold.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF