



Coffee vegan praline

DARK CHOCOLATE SHELL

INGREDIENTS

SINFONIA VEGAN DARK DF

BURRO DI CACAO

To Taste

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PREPARATION

In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter tempered at 28°C

Let it crystallize and make a chocolate shell using chocolate vegan dark df tempered at 30,5°C

LIQUID COFFEE FILLING

INGREDIENTS

GLUCOSIO

COFFEE

CASTER SUGAR

g 60

g 120

g 120

PREPARATION

Pour in a pot all the ingredients.

Bring it to boil and keep cooking till get 75°Brix

INGREDIENTS

SINFONIA VEGAN M*LK DF	g 370
JOYPASTE NOCCIOLA PIEMONTE	g 100
OIL	g 50
	g 30
FINE SOLUBLE COFFEE	g 10

PREPARATION

Pre-crystallise the chocolate vegan m*ilk at 30.5°

Combine the chocolate with halzenut paste, rice oil, coconut butter (previously melted at 24 -25 °C) and soluble coffee.

Emulsify well using a mixer

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.