



## White and brown

### - Hazelnut praline financier recipe:

#### INGREDIENTS

EGG WHITES	g 165
PRALINE NOISETTE	g 190
CORNSTARCH	g 50
ZUCCHERO INVERTITO	g 20
VIGOR BAKING	g 4
CONCENTRATED BUTTER	g 60

#### PREPARATION

Combine all the ingredients together in a cutter and work well until you have a smooth, evenly mixed consistency. Place in silicone moulds and bake at 160°C for 18 minutes.

### - Hazelnut praline financier recipe:

#### INGREDIENTS

PRALINE NOISETTE	g 175
LIQUID CREAM 35% FAT	g 200
MILK	g 25
JOYPASTE NOCCIOLA PIEMONTE	g 125

#### PREPARATION

Combine all the ingredients together in a cutter and work well until you have a smooth, evenly mixed consistency. Place in silicone moulds and bake at 160°C for 18 minutes.

## - Hazelnut praline financier recipe:

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### INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 600
LIQUID CREAM 35% FAT	g 300
LIQUID CREAM 35% FAT	g 600
LILLY NEUTRO	g 100
WATER	g 100
JOYPASTE CARAMEL	g 30

### PREPARATION

Combine all the ingredients together in a cutter and work well until you have a smooth, evenly mixed consistency. Place in silicone moulds and bake at 160°C for 18 minutes.

## Step 4

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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## Step 5

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### INGREDIENTS

BLITZ	To Taste
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