



TROPICAL CRUNCHY PRALINE

Praline filled with a crunchy and anhydrous tropical filling.

DIFFICULTY LEVEL



CHOCOLATE OUTER SHELL

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO

To Taste

PREPARATION

Using an air pump, spray the interior part of a polycarbonate pralines mould with yellow-colored cocoa butter (tempered at 28°C).

Remove the excess and let it crystallize completely.

Once crystallized, use tempered SINFONIA CIOCCOLATO BIANCO to create a chocolate outer shell.

TROPICAL CRUNCHY FILLING

INGREDIENTS

PRALIN DELICRISP TROPICAL

g 400

SINFONIA CIOCCOLATO BIANCO - MELTED AT 40°C

g 100

PREPARATION

Blend together all the ingredients and use it at 28°-30°C.

FINAL COMPOSITION

Stuff the chocolate outer shell with the crunchy filling and let crystallize.

Close the chocolate outer shell with SINFONIA CIOCCOLATO BIANCO tempered and let it crystallize.

Wait until the pralines are completely crystallized before removing them from the mould.

