

PRALIN AND SNACK FRIZZY CHOC

PRALINES WITH A FIZZY FILLING

DIFFICULTY LEVEL







CHOCOLATE OUTER SHELL

PREPARATION INGREDIENTS

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

g 200 JOYCREAM FRIZZZI POP CHOC Combine the two ingredients.

g 20 SINFONIA CIOCCOLATO BIANCO - MELTED AT 45°C

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

