



CARAMEL CRUMBLE PRALINE

CARAMEL FILLING

INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

PREPARATION

To Taste

Melt CHOCOSMART CARAMEL CRUMBLE at 29-30°C.

With a pastry bag fill the rectangular silicon moulds.

Place in the fridge for at least 1 hour until the filling is completely crystallized.

STEP 2

INGREDIENTS

RENO CONCERTO FONDENTE 64% - ANY KIND OF CHOCOLATE

PREPARATION

Spread over the surface of the pralines a thin layer of untempered chocolate that you like.

Wait for the hardening and unmould.

FINAL COMPOSITION

Cover with tempered chocolate (the one you prefer).

Decorate the surface with pearlescent food coloring.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER