



## FIRE KISS

### SPICY PRALINE

DIFFICULTY LEVEL



#### OUTHER SHELL

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##### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED

To Taste

##### PREPARATION

Make the chocolate shell using the SINFONIA, filling the mould, vibrating it and removing the excess chocolate.

Place the colored chocolate shell to crystallize.

#### SPICY CARAMEL

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##### INGREDIENTS

TOFFEE D'OR CARAMEL

g 140

GLUCOSIO

g 60

SPICES - CHILLY FLAKES

g 4

##### PREPARATION

Heat all the ingredients in the microwave until they reach 40°C.

Mix well and let it cool until it reaches 28°C.

#### PEANUT CREMINO

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##### INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

g 330

JOYPASTE NOCCIOLINA

g 270

##### PREPARATION

Mix the two products until a homogeneous consistency is reached.

Use at 28°C.

## FINAL COMPOSITION

Fill the chocolate shell halfway with the spiced caramel.

Finish the filling with the cremino, leaving 2mm from the edge of the praline.

Allow the praline to crystallize and, when it is totally crystallized, close it with the tempered SINFONIA.

Once the praline is totally crystallized it can be removed from the mould.



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF