



## HALZENUT AND LEMON PRALINE

### OUTER SHELL

#### INGREDIENTS

BURRO DI CACAO - YELLOW LEMON

BURRO DI CACAO - GREEN

BURRO DI CACAO - WHITE

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED AT 29°C

To Taste

To Taste

To Taste

To Taste

#### PREPARATION

Pre-crystallize the green cocoa butter at 28°C

Use a spray gun to cover just the external parts of the mould.

Remove the excess with a rasp and let crystallize.

Spray the inside of the mould with the yellow cocoa butter (always at 28°C).

Remove the excess with a rasp and let crystallize.

With the tempered whit cocoa butter spray all the inside of the mould.

Let it crystallize well.

Create a thin chocolate shell using SINFONIA MILK CHOCOLATE 38%, remove the chocolate in excess from the mould and let crystallize.

### CARAMEL LEMON FILLING

#### INGREDIENTS

FARCICIOCK LEMON - CESARIN

TOFFEE D'OR CARAMEL

g 100

g 50

#### PREPARATION

Mix all the ingredients with a spatula.

## CRUNCHY HALZENUT FILLING

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### INGREDIENTS

JOYPASTE NOCCIOLA PIEMONTE	g 125
PRALINE NOISETTE	g 125
SINFONIA CIOCCOLATO BIANCO	g 190
DELICRISP	g 40
SUNFLOWER OIL	g 20

### PREPARATION

- Stir well PRALINE NOISETTE with JOYPASTE NOCCIOLA PIEMONTE IGP and seed oil.
- Add the SINFONIA WHITE CHOCOLATE tempered at 28,5°C.
- Add the DELICRISP and mix well.

### FINAL COMPOSITION

Fill the chocolate shell halfway with the caramel lemon filling.

Fill with the crunchy halzenut filling, leaving 1 mm from the edge of the praline.

Place 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 mold.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF