



## POPPY AND CARAMEL PRALINE

### POPPY SYRUP

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#### INGREDIENTS

GLUCOSIO	g 150
ZUCCHERO INVERTITO	g 50
POPPY SEEDS - ROASTED	g 75

#### PREPARATION

Mix all the ingredients.

### OUTER SHELL

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#### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68% - TEMPERED	To Taste
BURRO DI CACAO - YELLOW	To Taste

#### PREPARATION

In a praline mould pour a drop of yellow cocoa and another one of dark chocolate, both tempered.

Spray with compressed air and wait for the crystallization.

Create an outer shell with SINFONIA FONDENTE 68% and let it crystallize.

### CARAMEL FILLING

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#### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE	To Taste
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#### PREPARATION

Melt at 29-30°C.

## FINAL COMPOSITION

Fill half of the mould with poppy syrup and place in the fridge for 15 minutes.

Fill almost to the top the outer shell with caramel filling.

Place in the fridge for another 15 minutes and close with tempered SINFONIA FONDENTE 68%.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF