



## AMANDE NOISETTE PRALINE

### STEP 1

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#### INGREDIENTS

RENO CONCERTO LATTE 34%

g 500

PRALINE AMANDE NOISETTE

g 500

#### PREPARATION

Melt the milk chocolate up to 45°C, add PRALINE AMANDE NOISETTE then stir gently. Pour the obtained mixture into round silicone molds and put in refrigerator for about 2 hours. Remove from the refrigerator and using a spatula create a very thin layer of milk or dark no-tempered chocolate on the surface of every single praline. Then put again in the refrigerator for 10 minutes. Remove from molds, cover with tempered RENO DARK 58%. Decorate as desire.

### STEP 3

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#### INGREDIENTS

RENO CONCERTO FONDENTE 58%

To Taste