



#### TANGERINE FILLING RECIPE:

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##### INGREDIENTS

|                             |       |
|-----------------------------|-------|
| DELINOISETTE                | g 500 |
| FLOUR                       | g 50  |
| VIGOR BAKING                | g 4   |
| CORNSTARCH                  | g 30  |
| EGG WHITES                  | g 370 |
| UNSALTED BUTTER 82% FAT     | g 80  |
| PASTA NOCCIOLA STABILIZZATA | g 100 |

##### PREPARATION

Melt WONDERCHOC WHITE (at 40°C) add the chocolate then mix until completely melt. Add JOYPASTE TANGERINE then mix. Line some moulds with tempered RENO WHITE 38/40 and fill them with the previously obtained mixture. Place in refrigerator for about 10 minutes in order to let the filling to harden. Close the pralines with tempered RENO WHITE 38/40. Let them crystallize and remove from the moulds.

#### TANGERINE FILLING RECIPE:

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##### INGREDIENTS

|                         |       |
|-------------------------|-------|
| TOP FROLLA              | g 500 |
| UNSALTED BUTTER 82% FAT | g 225 |
| EGGS                    | g 50  |

##### PREPARATION

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### INGREDIENTS

|                                      |       |
|--------------------------------------|-------|
| PRALIN DELICRISP BLANC               | g 500 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 10  |

### PREPARATION

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## STEP 4

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### INGREDIENTS

|                           |         |
|---------------------------|---------|
| LILLY NEUTRO              | g 200   |
| WATER OR MILK             | g 200   |
| LIQUID CREAM 35% FAT      | g 1.000 |
| JOYPASTE CREMA PASTICCERA | g 70    |

## STEP 5

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### INGREDIENTS

|                             |          |
|-----------------------------|----------|
| MIRROR EXTRA DARK CHOCOLATE | To Taste |
|-----------------------------|----------|

## STEP 6

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### INGREDIENTS

|                  |          |
|------------------|----------|
| GOCCE DI MERINGA | To Taste |
| CHESTNUT SPREAD  | To Taste |