



AMANDE NOISETTE PRALINE

STEP 1

INGREDIENTS

RENO CONCERTO CIOCCOLATO FINISSIMO AL 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

INGREDIENTS

RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58%

To Taste