



TANGERINE FILLING RECIPE:

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:

INGREDIENTS

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

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:

INGREDIENTS

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

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.

STEP 4

INGREDIENTS

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

STEP 5

INGREDIENTS

MIRROR EXTRA DARK CHOCOLATE	To Taste
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STEP 6

INGREDIENTS

GOCCE DI MERINGA	To Taste
CHESTNUT SPREAD	To Taste