



## CARAMEL CRUMBLE PRALINE

### CARAMEL FILLING

---

#### INGREDIENTS

CHOCOSMART CARAMEL CRUMBLE

#### PREPARATION

To Taste

Melt CHOCOSMART CARAMEL CRUMBLE at 29-30°C.

With a pastry bag fill the rectangular silicon moulds.

Place in the fridge for at least 1 hour until the filling is completely crystallized.

### STEP 2

---

#### INGREDIENTS

RENO CONCERTO FONDENTE 64% - ANY KIND OF CHOCOLATE

#### PREPARATION

Spread over the surface of the pralines a thin layer of untempered chocolate that you like.

Wait for the hardening and unmould.

#### FINAL COMPOSITION

Cover with tempered chocolate (the one you prefer).

Decorate the surface with pearlescent food coloring.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER