



COFFEE VEGAN PRALINE

DARK CHOCOLATE SHELL

INGREDIENTS

SINFONIA VEGAN DARK DF

To Taste

BURRO DI CACAO

To Taste

PREPARATION

In a chilled polycarbonate mold (18°C) spray some black colored cocoa butter tempered at 28°C

Let it crystallize and make a chocolate shell using chocolate vegan dark df tempered at 30,5°C

LIQUID COFFEE FILLING

INGREDIENTS

GLUCOSIO

g 60

COFFEE

g 120

CASTER SUGAR

g 120

PREPARATION

Pour in a pot all the ingredients.

Bring it to boil and keep cooking till get 75°Brix

HALZENUT AND COFFEE CREMINO

INGREDIENTS

SINFONIA VEGAN M*LK DF

g 370

JOYPASTE NOCCIOLA PIEMONTE

g 100

OIL

g 50

g 30

FINE SOLUBLE COFFEE

g 10

PREPARATION

Pre-crystallise the chocolate vegan m*ilk at 30.5°

Combine the chocolate with halzenut paste, rice oil, coconut butter (previously melted at 24 -25 °C) and soluble coffee.

Emulsify well using a mixer

FINAL COMPOSITION

Proceed with the filling by creating a layer of espresso concentrate and one of coffee and hazelnut cream.

Close with pre-crystallised chocolate vegan milk df.