



## LACTEE CARAMEL AND PEANUT BON BON

### LACTEE CARAMEL AND PEANUT CREMINO

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#### INGREDIENTS

RENO CONCERTO LACTEE CARAMEL	g 380
JOYPASTE NOCCIOLINA	g 125
PRALINE AMANDE NOISETTE	g 265
	g 60
BURRO DI CACAO	g 75
CARAMELIZED ALMOND PIECES	g 90

#### PREPARATION

Melt the chocolate with the cocoa butter at 45°C

Add the JOYPASTE NOCCIOLINA, the PRALINE AMANDE NOISETTE and the coconut oil

Pre-crystallize the cremino at 24°C, add the CARAMELIZED ALMOND PIECES and pour into the silicone molds.

Allow to crystallize and then remove from molds

### CARAMEL CHOCOLATE COATING

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#### INGREDIENTS

SINFONIA CARAMEL ORO - PRE-CRYSTALLIZED AT 28,5°C	To Taste
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#### FINAL COMPOSITION

Cover the cremino with the SINFONIA CARAMEL ORO using a coating trolley

Decorate with half a praline peanut