



## PRALINE HAZELNUT PESTO

### CREMINO

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#### INGREDIENTS

RENO X BIANCO

g 500

JOYPASTE PESTO DI NOCCIOLA ITALIA

g 500

#### PREPARATION

Temper the chocolate at 28-29°C.

Add the hazelnut pesto joypaste and mix.

Fill the silicone molds and let crystallize.

### COVER

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#### INGREDIENTS

RENO X FONDENTE

To Taste

PURE ALCOHOL

To Taste

FOOD COLOURANT - METALLIC COPPER

To Taste

#### PREPARATION

Mix the alcohol with the copper colorant.

Temper the chocolate at 31°C.

Cover the cremino with the chocolate.

Using an acetate, make lines on the praline with the alcohol mixture.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF