



RECIPE BY FRÉDÉRIC HAWECKER

Provence almond praliné

Recipe in 1 step



1

Provence almond praliné

PROVENCE ALMONDS PRALINE 60%	1076g	79.6 %	Melt the couverture and the cocoa butter.
Milk chocolate TANNEA 43%	90g	6.6 %	Crystallize at 31°C.
COCOA BUTTER	90g	6.6 %	Mix with the praliné at 17°C.
Dark chocolate ARCATO 66%	90g	6.6 %	Check the temperature and pour into a frame.
Fleur de sel	5g	0.3 %	Sprinkle with roasted chopped almonds.
Total	1351g	100%	Leave to crystallize, divide with the guitar cutter, then coat.