



# ALMOND – PEANUT PRALINE

Almonds **50%** - Peanuts **25%**

## CREATION PRALINE

## INGREDIENTS

We pair 50% almonds with 25% peanuts to make this creation praline. We use Valencia almonds from Spain with peanuts chosen for their aroma and flavour qualities.

## AROMATIC PROFILE

We've made this praline so you can concoct your own recipes using an unusual blend of nuts. We decided to take the roasting up a notch to bring out the roasted peanut flavour. The almond flavour comes through. It brings balance and sweetness. The aftertaste has a hint of bitterness.

### Sweetness

Low Medium High

### Nut flavour

Low Medium High

### Roasted flavour

Low Medium High

## TEXTURE

smooth

- Colour: dark brown
- Grain size:  $\leq 60 \mu\text{m}$



## TECHNICAL INFO

### Composition

Almonds

**50%**

Peanuts

**25%**

Sugar

**25%**

### Ingredients

Valencia almonds, Peanuts, Sugar

### Shelf life

- 12 months after the production date
- 3 months after opening

### Packaging

- Plastic tub 6 kg
- Samples 100 g



### Storage

12°C/20°C away from light

### Allergens

Shell fruits, milk, soya, peanuts, sesame, gluten, eggs.

## PRALINES

range



## ORIGIN

### SPAIN

Region: **PROVINCE OF VALENCIA**

Profile: **VALENCIA ALMONDS**

Creation praline made exclusively from Spanish Valencia almonds. Valencia almonds are as famous for their nutritional and energy-boosting properties as they are for their unique flavour and aromas. Highly sought-after among pastry chefs and chocolatiers, they are now an essential ingredient in cake and dessert making. We choose the peanuts that go into the praline for their intense flavour.

## RECIPE IDEA

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France Chocolatier - Confectionner 2011

### CARAMEL-PEANUT BAR



#### SOFT CARAMEL

Glucose DE38	120 g	17.55 %
Sugar	180 g	26.32 %
Cream	300 g	43.85 %
Butter	80 g	11.70 %
Salt	4 g	0.58 %
<b>Total</b>	<b>684 g</b>	<b>100 %</b>

- Caramelize glucose and sugar.
- Cool with butter then hot cream and salt.
- Bring back up to 104°C.
- Leave to cool and half-fill bar moulds coated in milky Tannéa® milk chocolate couverture 43%.

#### PEANUT PRALINE

ALMOND-PEANUT PRALINE	500 g	74.63 %
Cocoa butter	70 g	40.44 %
Chopped salted peanuts	80 g	11.95 %
Blended feuillantine	20 g	2.98 %
<b>Total</b>	<b>670 g</b>	<b>100 %</b>

- Blend all the ingredients.
- Pour onto caramel at 23°C.
- Leave to set and seal the Tannéa® milk chocolate couverture 43%.

## WHAT SETS THE ALMOND-PEANUT PRALINE APART?

- Not too sweet.
- A real roasted peanut flavour.

CHOCOLATERIE DE L'OPÉRA®

Tel: +33 4 90 87 00 10 | [info@chocolateriedelopera.com](mailto:info@chocolateriedelopera.com) | [www.chocolateriedelopera.com](http://www.chocolateriedelopera.com)

