



# HAZELNUT PRALINE 50%

TRADITIONAL PRALINE

## INGREDIENTS

This outstanding praline contains 50% PGI (Protected Geographical Indication) Piedmont Tonda Gentile Trilobata hazelnuts famous for their aromatic quality.

## AROMATIC PROFILE

This smooth yet creamy praline showcases delicious hazelnut flavour.

### Sweetness

Low Medium High

### Nut flavour

Low Medium High

### Roasted flavour

Low Medium High

## TEXTURES



smooth texture

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



crunchy texture

- Colour: dark brown
- Grain size:  $\leq 800 \mu\text{m}$

## TECHNICAL INFO

### Composition

Total hazelnut

50%

Sugar

49.5%



**Ingredients** PGI Piedmont hazelnuts, Sugar, Sunflower lecithin

### Shelf life

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

### Packaging

- Plastic tub 2 kg - smooth
- Plastic tub 6 kg - crunchy/smooth
- Samples 100 g

### Storage

12 °C / 20 °C away from light

### Allergens

Shell fruits, milk, soya, gluten, eggs.

## PRALINES range



## ORIGIN

ITALY

Region: PIEDMONT

Profile: TONDA GENTILE  
TRILOBATA TYPE

We use hazelnuts with the Protected Geographical Indication to make this outstanding praline. This hazelnut is primarily grown in the Province of Cuneo deep in the Piedmont Langhe famous for its expertise in growing and harvesting hazelnuts. Its appearance (round and uniform) and smooth flavour are world-renowned. A meticulous quality procedure applies to its production to provide us with a first class end product.



## RECIPE IDEA

By Thierry Court

### PINEAPPLE PRALINE



Pineapple purée	500 g	49 %
Sugar	250 g	24 %
Spray-dried glucose	150 g	15 %
Sugar	100 g	10 %
Yellow pectin	12 g	1 %
Citric acid	10 g	1 %
<b>Total</b>	<b>1022 g</b>	<b>100 %</b>

#### PÂTE DE FRUIT METHOD:

- Bring pineapple purée to the boil and add sugar/ pectin mixture (100g+12g).
- Blend and slowly add the sugar and spray-dried glucose mix (250g+150g).
- Heat to 106°C or 72°Brix, add citric acid and pour.

HAZELNUT PRALINE 50% CRUNCHY	500 g	77 %
DIVO® MILK CHOCOLATE 40%	100 g	15 %
COCOA BUTTER	50g	8 %
Zest of 1 lemon	-	0 %
<b>Total</b>	<b>650 g</b>	<b>100 %</b>

#### PRALINE METHOD:

- Temper the milk chocolate and cocoa butter mixture.
- Add lemon zest and stir into praline.
- Pour over the chilled pâte de fruit.

## WHAT SETS THE HAZELNUT PRALINE 50% APART?

- A real hazelnut flavour.
- Traceability and PGI.
- Two textures (smooth or crunchy).

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