



«NAPLES HAZELNUTS» PRALINE 60%

TRADITIONAL PRALINE

INGREDIENTS

This outstanding praliné is made with 60% Italian hazelnuts from the Naples region, a terroir renowned for producing exceptional-quality hazelnuts

AROMATIC PROFILE

Thanks to light roasting, this praliné reveals a **fresh hazelnut flavour** with a **moderate sweetness**. On the palate, it offers a smooth texture and a truly indulgent experience.

Sweetness

Low Medium High

Nut flavour

Low Medium High

Roasted flavour

Low Medium High

TEXTURE

smooth texture

- Colour: light brown - beige
- Grain size: $\leq 65 \mu\text{m}$



TECHNICAL INFO

Composition

Hazelnuts

60%

Sugar

39,6%



Ingredients

Paste with roasted «hazelnuts from Naples», Sugar, Emulsifier: Sunflower lecithin.

Shelf life

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

Storage

12 °C / 20 °C away from light

Packaging

- Plastic tub 6 kg
- Samples 100 g

Allergens

Nuts.



ORIGIN

ITALY

Region : NAPLES

Grown in the Naples region, the hazelnuts used in this praliné are renowned for their unique aromatic qualities. Harvested at full maturity and carefully selected, they offer a bold, lingering flavour.

Still rarely used in praliné production, Naples hazelnuts nevertheless embody the nobility of a rare origin.

They are an ideal choice for creations that highlight the purity of the fruit, where elegance and intensity come together.

RECIPE IDEA

Recipe by Mathieu Lerenard - Meilleur Ouvrier de France Chocolatier - Confiseur 2023

MILK CHOCOLATE - HAZELNUT SPREAD



"NAPLES HAZELNUTS" PRALINE 60%	1034 g	76,59 %
Grape seed oil	101 g	7,47 %
MORENDO™ 32% CHOCOLATE	168 g	12,45 %
COCOA POWDER 22/24%	47 g	3,49 %
Total	1182 g	100 %

PROCESS:

- Mix the cocoa powder and oil together, then add the "Naples Hazelnut" 60% Praline, followed by the tempered Morendo 32% chocolate.
- Pour into jars and allow to set overnight with the lid open. Close the jars the next day.
- Store in positive or negative cold temperatures.

WHAT SETS THE «NAPLES HAZELNUTS» PRALINE 60% APART?

- A delicious taste of fresh hazelnut
- A light colour
- A smooth texture
- A rarely used origin.

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