



RECIPE BY FRÉDÉRIC HAWECKER

Provence almond praliné

Recipe in 1 step



1

Provence almond praliné

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