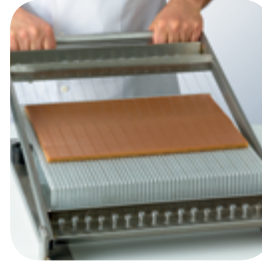


## Praliné for enrobing and moulding

Enrobing



Moulding



### Method:

First heat the chocolate at 40°C. Then add the praliné (20-22°C) and temper this mix at 26°C.

**When enrobing:** temper the Belcolade Selection Noir, Lait or Blanc and spread a thin layer of the tempered chocolate on baking paper. Put the square on top and when it's crystallized, spread out evenly the ganache. Let it crystallize during minimum 12 hours between 16-18°C with an average humidity below 60%. When it's crystallized, spread another thin layer of tempered chocolate on the other ganache side and cut squares with a guitar. Enrobe with tempered Belcolade Selection Noir, Lait or Blanc. Let the finished products crystallize at 18°C during 12 hours with an average humidity below 60%. Then store at 16°C. After crystallization enrobe or close the praline with the well tempered selected chocolate.

**When moulding:** fill the pre-moulded forms with the praliné and let crystallize for 2-4 hours at 18°C with an average humidity below 60%. Temper the Belcolade Selection Noir, Lait or Blanc and spread a thin layer of the tempered chocolate on the praliné side.

### Some Tips:

If you want to receive some extra tips for this recipe or discover some new, exciting chocolate recipes: see [www.belcolade.com](http://www.belcolade.com)

### Ingredients:

	PatisFrance Praliné Pistache	PatisFrance Pralinor	PatisFrance Pralinés	Belcolade Praliné Noisettes	Belcolade Praliné Amandes Doux	Belcolade Praliné Amandes Noisettes	Belcolade Pralinés
Selected Praliné	1000	1000	is a top-end range of authentic pralinés: • wide variety of intense flavors • only pure nuts and sugar • highly textured pastes	1000	1000	1000	is a premium range of classic pralinés: • rounded roasted nut taste • extremely fine paste • smooth liquid texture • slower oil decantation
Belcolade Lait Selection O3X5/J or G	200	200		200	200	200	
Belcolade Noir Selection C501/J	100	100		100	100	100	
Belcolade Pure Prime Pressed Cocoa Butter	60	60		60	60	60	
<b>Total weight</b>	<b>1360</b>	<b>1360</b>		<b>1360</b>	<b>1360</b>	<b>1360</b>	