

Almond and coffee dark chocolate cremino
Sugar free recipe - Praline



Almond and coffee dark chocolate cremino
Sugar free recipe - Praline

Almond and coffee dark chocolate cremino Sugar free recipe - Praline

PREPARATIONS AND INGREDIENTS

Yield: 4 moulds

ALMOND AND COFFEE DARK CHOCOLATE CREMINO

500 g Almond paste
22 g Moka grade coffee powder
375 g **Sugar free Dark Chocolate 60%**
Icam Professional Code 8320

PROCEDURE AND ASSEMBLY

ALMOND AND COFFEE DARK CHOCOLATE CREMINO

Mix the coffee powder with the almond paste. Add the pre-crystallised sugar free 60% dark chocolate and stir. Line the praline moulds with the shell made from the same sugar free chocolate. Add the filling. Leave to crystallise and seal the praline with the filling has hardened.

Store at a temperature of +16°C and 45% humidity (if possible) or in a fresh and dry place.

SHELL

Spray the fat-soluble colorant and cover with sugar free dark chocolate.

PRODUCT SELECTIONS



Sugar free dark chocolate 60% **Icam Professional**

A recipe in which the sugar is replaced by maltitol (39%), a pleasant tasting sweetener. It has an intense aroma of cocoa, smooth and a long finish with no aftertaste. It is particularly indicated for people who are intolerant to sugar.