

NAVELLINA OF NOTO

Praline

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EDELWEISS WHITE CHOCOLATE ICAM PROFESSIONAL
AMBRA MILK CHOCOLATE 40% ICAM PROFESSIONAL

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COMPONENTS

ALMOND CREMINO

INGREDIENTS

700 g **Edelweiss White Chocolate**
Icam Professional Code 8372
300 g **Ambra Milk Chocolate 40%**
Icam Professional Code 8349
600 g bitter almond paste
200 g coconut oil

PROCEDURE

Mix the oil and almond paste, add the tempered chocolates and mix well.

ORANGE PASTE

300 g candied orange cubes
150 g glucose syrup 60 de

Blend with a cutter until you get a paste.

ASSEMBLY

Decorate a polycarbonate mould, produce a shirt of **Edelweiss White Chocolate Icam Professional Code 8372**.

Fill 1/4 with the orange paste, finish filling with the almond cremino, let crystallize then close with tempered chocolate. Cool and unmould.



EDELWEISS WHITE CHOCOLATE

White chocolate: premium quality, intense aroma of creamy milk and vanilla, clean taste, bright ivory colour, perfect fluidity.



AMBRA MILK CHOCOLATE 40%

Full and clean taste of milk with delicate notes of cocoa, balanced sweetness.