Hazelnut Praliné Bar

RECIPE BY PETER REMMELZWAAL

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RECIPE STEP BY STEP

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INGREDIENTS

- 222 g Hazelnut Praliné 65%
- 30g Crispy Crunchies
- 1 g Salt
- 15 g Deodorized Cocoa Butter
- 70 g Intense 35 Belgian milk couverture chocolate
- 2 g Vanilla pulp
- 1 g Lime zest
- 30 g Burnished hazelnut powder

METHOD

1. Melt the milk chocolate and add the cocoa butter.
2. Mix the finely rolled Crispy Crunchies with the hazelnut praliné and add the salt, vanilla pulp, lime zet and burnished hazelnut powder.
3. Lastly, add the melted chocolate and stir the mixture.
4. Temper the mixture to a temperature of 27°C and use it straight away as a layer on top of the caramel in the chocolate bar.