



ALMOND - PEANUT PRALINE

Almonds 50% - Peanuts 25%

CREATION PRALINE

INGREDIENTS

We pair 50% almonds with 25% peanuts to make this creation praline. We use Valencia almonds from Spain with peanuts chosen for their aroma and flavour qualities.

AROMATIC PROFILE

We've made this praline so you can concoct your own recipes using an unusual blend of nuts. We decided to take the roasting up a notch to bring out the roasted peanut flavour. The almond flavour comes through. It brings balance and sweetness. The aftertaste has a hint of bitterness.

Sweetness

Low Medium High

Nut flavour

Low Medium High

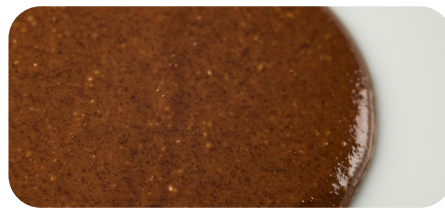
Roasted flavour

Low Medium High

TEXTURE

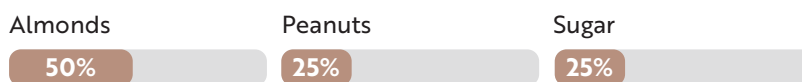
smooth texture

- Colour: dark brown
- Grain size: $\leq 60 \mu\text{m}$



TECHNICAL INFO

Composition



Ingredients Valencia almonds, Peanuts, Sugar

Shelf life

- 12 months after the production date
- 3 months after opening

Storage

12°C/20°C away from light

Packaging

- Plastic tub 6 kg
- Samples 100 g



Allergens

Shell fruits, milk, soya, peanuts, sesame, gluten, eggs.



ORIGIN

SPAIN

Region: PROVINCE OF VALENCIA

Profile: VALENCIA ALMONDS

Creation praline made exclusively from Spanish Valencia almonds. Valencia almonds are as famous for their nutritional and energy-boosting properties as they are for their unique flavour and aromas. Highly sought-after among pastry chefs and chocolatiers, they are now an essential ingredient in cake and dessert making. We choose the peanuts that go into the praline for their intense flavour.

RECIPE IDEA

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France Chocolatier - Confectionner 2011

CARAMEL-PEANUT BAR



SOFT CARAMEL

Glucose DE38	120 g	17.55 %
Sugar	180 g	26.32 %
Cream	300 g	43.85 %
Butter	80 g	11.70 %
Salt	4 g	0.58 %
Total	684 g	100 %

- Caramelize glucose and sugar.
- Cool with butter then hot cream and salt.
- Bring back up to 104°C.
- Leave to cool and half-fill bar moulds coated in milky Tannéa™ milk chocolate couverture 43%.

PEANUT PRALINE

ALMOND-PEANUT PRALINE	500 g	74.63 %
Cocoa butter	70 g	40.44 %
Chopped salted peanuts	80 g	11.95 %
Blended feuillantine	20 g	2.98 %
Total	670 g	100 %

- Blend all the ingredients.
- Pour onto caramel at 23°C.
- Leave to set and seal the Tannéa™ milk chocolate couverture 43%.

WHAT SETS THE ALMOND-PEANUT PRALINE APART?

- Not too sweet.
- A real roasted peanut flavour.

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