



HAZELNUT PRALINE 50%

TRADITIONAL PRALINE

INGREDIENTS

This outstanding praline contains 50% PGI (Protected Geographical Indication) Piedmont Tonda Gentile Trilobata hazelnuts famous for their aromatic quality.

AROMATIC PROFILE

This smooth yet creamy praline showcases delicious hazelnut flavour.

Sweetness

Low Medium High

Nut flavour

Low Medium High

Roasted flavour

Low Medium High

TEXTURES



smooth texture

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



crunchy texture

- Colour: dark brown
- Grain size: $\leq 800 \mu\text{m}$

TECHNICAL INFO

Composition

Total hazelnut

50%

Sugar

49.5%



Ingredients PGI Piedmont hazelnuts, Sugar, Sunflower lecithin

Shelf life

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

Storage

12 °C / 20 °C away from light

Packaging

- Plastic tub 2 kg - smooth
- Plastic tub 6 kg - crunchy/smooth
- Samples 100 g

Allergens

Shell fruits, milk, soya, gluten, eggs.



ORIGIN

ITALY

Region: PIEMONTE

Profile: TONDA GENTILE

TRILOBATA TYPE

We use hazelnuts with the Protected Geographical Indication to make this outstanding praline. This hazelnut is primarily grown in the Province of Cuneo deep in the Piedmont Langhe famous for its expertise in growing and harvesting hazelnuts. Its appearance (round and uniform) and smooth flavour are world-renowned. A meticulous quality procedure applies to its production to provides us with a first class end product.



RECIPE IDEA

By Thierry Court

PINEAPPLE PRALINE



Pineapple purée	500 g	49 %
Sugar	250 g	24 %
Spray-dried glucose	150 g	15 %
Sugar	100 g	10 %
Yellow pectin	12 g	1 %
Citric acid	10 g	1 %
Total	1022 g	100 %

PÂTE DE FRUIT METHOD:

- Bring pineapple purée to the boil and add sugar/pectin mixture (100g+12g).
- Blend and slowly add the sugar and spray-dried glucose mix (250g+150g).
- Heat to 106°C or 72°Brix, add citric acid and pour.

HAZELNUT PRALINE 50% CRUNCHY	500 g	77 %
DIVO™ MILK CHOCOLATE 40%	100 g	15 %
COCOA BUTTER	50g	8 %
Zest of 1 lemon	-	0 %
Total	650 g	100 %

PRALINE METHOD:

- Temper the milk chocolate and cocoa butter mixture.
- Add lemon zest and stir into praline.
- Pour over the chilled pâte de fruit.

WHAT SETS THE HAZELNUT PRALINE 50% APART?

- A real hazelnut flavour.
- Traceability and PGI.
- Two textures (smooth or crunchy).

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