



HAZELNUTS CORIANDER PRALINE

Hazelnuts 65% - Coriander 2.3%

CREATION PRALINE

INGREDIENTS

We have paired 65% hazelnuts with 2.3% coriander to make this original praline. We use PGI (Protected Geographical Indication) Piedmont Tonda Gentile Trilobata hazelnuts famous for their aromatic quality. We also use coriander for its powerful aromas and flavours.

AROMATIC PROFILE

A praline designed for artisans looking for new flavours and aromas. The combination of coriander and hazelnut gives a fresh zing to a very well-balanced product.

Sweetness

Low Medium High

Nut flavour

Low Medium High

Roasted flavour

Low Medium High

TEXTURE

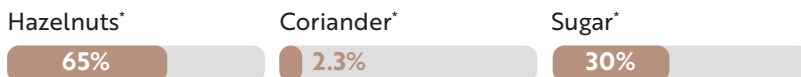
smooth texture

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



TECHNICAL INFO

Composition



* Rounded numbers.

Ingredients PGI Piedmont Hazelnuts, Coriander, Sugar

Shelf life

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

Packaging

- Plastic tub 6 kg
- Samples 100 g



Storage

12 °C / 20 °C away from light

Allergens

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



ORIGIN

ITALY

Region: PIEDMONT

Profile: TONDA GENTILE
TRILOBATA TYPE

We use hazelnuts with the Protected Geographical Indication to make this original 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

Recipe by Fabien Déal - KKO Concept

INDULGENT CHOCOLATE BAR



HAZELNUTS - CORIANDER PRALINE	500 g	48.78 %
COCOA BUTTER	500 g	48.78 %
DIVO™ CHOCOLATE 40%	25 g	2.44 %
Total	1025 g	100 %

Glucose	260 g	22.79 %
Sugar	240 g	21.03 %
Cream	480 g	42.07 %
Salted butter	160 g	14.02 %
Vanilla pod	1 g	0.09 %
Total	1141 g	100 %

CORIANDER PRALINE METHOD:

- Blend praline, cocoa butter and couverture.
- Mix and pour your praline at around 26°C.

VANILLA-SALTED CARAMEL FILLING METHOD

- Melt glucose in a saucepan with the vanilla pod, slowly add sugar and heat until it becomes a caramel (when it starts to caramelize).
- Bring cream to the boil in a pan.
- Add cream to the caramel, bring to the boil, add butter to cool it down and blend.
- Leave to cool.

WHAT SETS HAZELNUTS - CORIANDER PRALINE APART?

- Not too sweet
- A wonderful aromatic pairing
- An original flavour

CHOCOLATERIE DE L'OPERA
846 Chemin du Barret 13160 Châteaurenard France
Tel. : + 33 4 90 87 00 10
www.chocolateriedelopera.com | info@chocolateriedelopera.com

