



PROVENCE ALMONDS PRALINE 60%

TRADITIONAL PRALINE

INGREDIENTS

This praline contains 60% outstanding Provence almonds grown sustainably in the Drôme area. With no fertiliser or pesticides, Mother Nature protects them from disease with the soil and wind.

AROMATIC PROFILE

- Spicy, warm
- Not bitter
- Well-balanced
- Wide range of aromas

Sweetness



Nut flavour



Roasted flavour



TEXTURE

smooth texture

- Colour: dark brown
- Grain size: $\leq 70 \mu\text{m}$



TECHNICAL INFO

Composition



Ingredients Provence Mandaline almonds, Sugar.

Shelf life

- 24 months after the production date

Storage

12°C/20°C away from light

Packaging

- plastic tub 3 kg
- Samples 100 g



Allergens

Shell fruits.

PRALINES range



ORIGIN

FRANCE

Region: DRÔME PROVENÇALE

Profile: MANDALINE TYPE

We reached out to one of Provence's leading almond farmers, Hervé Lauzier, to make this delicious Provence almond praline. He farms his 22ha land sustainably deep in a region "blessed by the gods", home to the truffle and the best Côtes-du-Rhône wine.

We chose the MANDALINE variety to make this Provence almond praline; its flavour packs a punch but has a soft side to it. We went for a fairly intense roasting process to bring out the zingy spice notes for this praline recipe. These flavour qualities go into our 60% praline that showcases the taste of the nut and goes beautifully with the other ingredients.

A praline with the perfect balance of flavours...

RECIPE IDEA

By Vincent Durant - Meilleur Ouvrier de France Chocolatier-Confectionner 2019

PROVENCE ALMOND AND SPÉCULOOS PRALINE

Excerpt from the Deltora® praline bar recipe.



| | | |
|------------------------------|--------------|--------------|
| PROVENCE ALMONDS PRALINE 60% | 305 g | 58 % |
| TANNÉA® 43% | 61g | 12 % |
| Cocoa butter | 19 g | 4 % |
| Ground speculoos | 145 g | 27 % |
| Total | 530 g | 100 % |

- Melt the cocoa butter and the milky couverture at 45°C.
- Pour it over the praline at room temperature, mix.
- Add the ground speculoos, temper to 27°C and pour a 5mm layer over the fruit paste.
- Once crystallised, seal with chocolate and turn over.

WHAT SETS THE PROVENCE ALMONDS PRALINE 60% APART?

- A real almond flavour
- Wide range of aromas
- Exclusive sourcing

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