



VALENCIA ALMONDS AND HAZELNUT PRALINE 60%

30% Almonds - 30% Hazelnuts

TRADITIONAL PRALINE

INGREDIENTS

This traditional praline contains 30% each of Valencia almonds from Spain and PGI (Protected Geographical Indication) Piedmont Tonda Gentile Trilobata hazelnuts from Italy.

AROMATIC PROFILE

The tasting starts on a slightly bitter note then moves into honey notes. It finishes with a lingering hazelnut aftertaste.

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

Hazelnuts	Almonds	Sugar
30%	30%	39.5%

Ingredients Valencia almonds, 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 6 kg
- Samples 100 g



Allergens

Shell fruits, milk, soya, gluten, eggs

PRALINES

range



ORIGIN

ITALY & SPAIN

Region: VALENCIA & PIEDMONT

Piedmont hazelnuts:

Primarily grown in the Province of Cuneo deep in the Piedmont Langhe famous for its expertise in growing and harvesting hazelnuts. Their appearance (round and uniform) and smooth flavour are world-renowned.



Valencia almonds:

Valencia almonds are as famous for their nutritional and energy-boosting properties as they are for their unique flavour and aromas.

RECIPE IDEA

Recipe by David Wesmaël, Meilleur Ouvrier de France Ice Cream Maker, 2004

ALMOND-HAZELNUT PRALINE ICE CREAM

Excerpt from the honey, lemon and pear lollipop recipe.



Whole milk	1142 g	53 %
Sucrose	80 g	3.8 %
Spray-dried glucose	140 g	6.5 %
Skimmed milk powder	100 g	4.6 %
VALENCIA ALMONDS AND HAZELNUT PRALINE 60%	530 g	24.5 %
Stabiliser	8 g	0.6 %
Praline hazelnut pieces	150 g	7 %
Total	2150 g	100 %

- Heat milk.
- Add half the sucrose at 20°C.
- Add milk powder and spray-dried glucose at 30°C.
- Add ice cream stabiliser combined with the remaining sucrose at 45°C.
- Pasteurise at 85°C.
- Pour onto almond-hazelnut praline and blend.
- Chill quickly to 4°C.
- Leave to rest for at least 4 hours, blend again and churn.

WHAT SETS THE VALENCIA ALMONDS AND HAZELNUT PRALINE 60% APART?

- Two textures (smooth or crunchy)
- PGI hazelnuts
- A unique array of aromas

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