



# VALENCIA ALMONDS PRALINE 50%

TRADITIONAL PRALINE

## INGREDIENTS

This traditional praline contains 50% Valencia almonds from Spain. These almonds are famous for their nutritional properties and flavour.

## AROMATIC PROFILE

A balanced praline with a good almond flavour elevated by gentle roasting and mild sweetness.

### Sweetness

Low Medium High

### Nut flavour

Low Medium High

### Roasted flavour

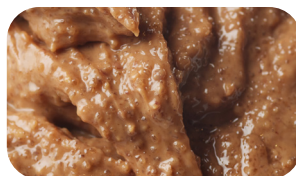
Low Medium High

## TEXTURES



smooth texture

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



crunchy texture

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

## TECHNICAL INFO

### Composition

Almonds

50%

Sugar

49.5%



### Ingredients

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

### Allergens

Shell fruits, milk, soya, gluten, eggs



## ORIGIN

SPAIN

Region: PROVINCE OF VALENCIA

Profile: VALENCIA ALMONDS

Traditional 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.

## RECIPE IDEAS

### LEMON PRALINE

Excerpt from the fig-quince bite recipe

Recipe by Frédéric Hawecker,  
Meilleur Ouvrier de France Chocolatier - Confectioner 2011



VALENCIA ALMONDS PRALINE 50%	817 g	81.68 %
TANNÉA™ MILK CHOCOLATE 43%	82 g	8.16 %
COCOA BUTTER	82 g	8.16 %
Magic Temper cocoa butter	9 g	0.93 %
Lemon zest	11 g	1.07 %
<b>Total</b>	<b>1000 g</b>	<b>100 %</b>

- Mix the praline with the zest.
- Add the melted Tannea™ 43% milk chocolate and cocoa butter mixture.
- Add the Magic Temper cocoa butter.
- Check the temperature is 24°C.
- Once the praline has cooled, pour it over the fig-quince jelly.
- Turn it over, leave to set for 24 hr then divide into portions.
- Leave to set for another 24 hr then coat.

### COFFEE ALMOND PASTE

Excerpt from the Jamaya™ bonbon recipe

Recipe by Franck Kestener,  
Meilleur Ouvrier de France Chocolatier-Confectioner  
2004, Pastry World Champion 2006



35% fat crème fraîche	100 g	16 %
Sorbitol powder	20 g	3.2 %
Coffee paste	5 g	0.8 %
VALENCIA ALMONDS PRALINE 50%	500 g	80 %
<b>Total</b>	<b>625 g</b>	<b>100 %</b>

- Bring cream to the boil with sorbitol and coffee paste.
- Add almond paste and blend until smooth.
- Spread between two sheets in a 3mm thick tin (36/36cm).
- Leave to cool.

## WHAT SETS THE VALENCIA ALMONDS PRALINE 50% APART?

- A real almond flavour.
- Two textures.

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

