



# 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

Nuts.



## 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 - Confectionner 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-Confectionner  
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

