

Special days
need something
special



February 14 Valentine's Day

'His' & 'Hers' Praline

Ingredients

Cinnamon caramel	
Brown cane sugar	220 g
Glucose	60 g
Cream	190 g
Cinnamon stick	2 pc

Almond cream	
Cream (35% fat content)	520 g
Vanilla stick	1 pc
Glucose	50 g
Belcolade Noir Collection Costa Rica 64	420 g
Belcolade Lait Collection Costa Rica 38	60 g
Butter	55 g
Sorbitol	15 g

Completely melt the cane sugar to obtain a shiny paste and add the glucose syrup. Boil the cream and the cinnamon stick before gradually adding to the sugar. Sieve and allow to cool down in the fridge.

Boil the cream with the vanilla stick and add the glucose. Add the sorbitol and sieve. Pour directly onto the **Noir** and **Lait Collection Costa Rica**. Mix well, and using a hand mixer make the filling smooth and homogenous. When the ganache reaches 35°C, add the butter and mix again. This ganache has to be at a temperature of 28°C before you fill up your pre-made chocolate shell/ mould.



Into a pre-made moulded chocolate of your choice (using tempered **Belcolade Lait Selection O3x5/G**), fill up 1/3 with the cinnamon caramel. Then fill up the rest of the chocolate shell with the ganache. Leave to crystallise for 12 hours at a temperature of 18°C with an average humidity level lower than 60%. After complete crystallisation, close the chocolate using tempered **Belcolade Lait Selection O3x5/G**. Place the final product in a cold room with a temperature of 4°C for 3-4 minutes before de-moulding.