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# COCONUT CARAMEL PRALINES



# RECIPE

## COCONUT GANACHE

130g **Frutadecor Coconut**  
15g Trimoline  
55g Cream 35%  
200g **Ivana 30% White Chocolate**

Boil together the cream, **Frutadecor Coconut** and trimoline. Pour over **Ivana 30% White Chocolate** and emulsify. Use the mixture at 29°C.

## CARAMEL

75g Sugar  
70g Glucose  
115g Heavy Cream 35%  
2g Salt  
35g Butter 82%

Make a caramel using the sugar. Combine the cream, glucose and salt and bring to a boil. Pour the hot cream over the caramel and cook to 103°C. Remove from the stove and add cold butter. Emulsify with a stick blender.

## ASSEMBLING

Make the chocolate shell using **Carmen 44% Milk Couverture**. Pipe in a layer of caramel, then a layer of coconut ganache. Stabilize overnight and close up the praline. Let set and enjoy!

## CARAMEL



## COCONUT GANACHE

## FEATURED PRODUCTS



### IVANA 30% WHITE CHOCOLATE

FLUIDITY	COCOA	MILK	TOTAL FAT	SUGAR
	%	%	%	
●●●○○	30	26	35	44

**Flavor Profile:**

Delicate and creamy, perfectly balancing the pronounced flavors of french cow milk and black bourbon vanilla.

**Format:** Coins & Blocks

**Packaging:** bag of 2kg, 1kg, 500gr, 250gr.

**Bean origins:** Ghana

### FRUTADECOR COCONUT

**About:**

Frutadecor Coconut is a luxurious fruit filling that maintains the fruit's whole shape. Made with first class coconut shreds, Frutadecor Coconut is ideal for both baked and cold applications.

**Packaging:** Tin can - 630gr

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## FEATURED PRODUCTS



### CARMEN 44% MILK COUVERTURE

FLUIDITY	COCOA	MILK	TOTAL FAT	SUGAR
●●●●●	% 44	% 24	% 40	32

#### Flavor Profile:

Carmen obtains its velvety taste from a delicate blend of different bean origins, giving it a creamy and deep flavor profile, unleashing the intensity of the cocoa and the finesse of the milk throughout the pallet.

**Format:** Coins & Blocks

**Packaging:** bag of 2kg, 1kg, 500gr, 250gr.

**Bean origins:** Ghana, Madagascar

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