

COCONUT CARAMEL PRALINES

COCONUT GANACHE

130g *Coconut Filling & Topping*
15g Trimoline
55g Cream 35%
200g *Ivana 30% White Chocolate*

Boil together the cream, *Coconut Filling & Topping* 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

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

ASSEMBLING

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

FEATURED PRODUCTS



Ivana 30%
White Chocolate



Carmen 44%
Milk Chocolate
Couverture



Coconut
Filling & Topping