

Plant Based Chocolate Praliné quenelle

1. Praliné filling

PatisFrance Praliné Collection	620 g
Almond Hazelnut 55%	
Hazelnut roasted	80 g
Belcolade Selection M. Plant-Based Cacao-Trace	270 g
Belcolade Cacao Butter CB1	40 g
PlantBased Mini rice puffs	50 g
Sea salt	2 g

Method

Mix the roasted hazelnuts into a thick paste. Melt the chocolate and cocoa butter and mix with all the ingredients and temper the whole at 26°C. Pipe the filling in a silicone mini quenelle mould. Leave to crystalize for 10 minutes in a fridge of 5°C. Demould and enrobe with tempered **Belcolade Selection M. Plant-Based Cacao-Trace**. During enrobing put a lot of wind flow on top to achieve this pine apple effect.



12 week shelf-life when stored at max 18°C and with a humidity level below 60%