
« Claire » Praline



Weight **Ingredients**

Recipe for 200 praline chocolate mini-spheres

250 g	Cream 35%
25 g	Sorbitol
75 g	Butter
450 g	CARMA® couverture « Claire » “Swiss Top” 33%

Bring the cream, sorbitol and butter to the boil and allow to cool to 80°C. Pour onto the «Claire» couverture and mix. Cool down to 29°C and pipe into the prepared «Claire» 33% praline chocolate mini-sphere moulds. Leave to crystallize overnight. Top and decorate as desired.

CARMA® products

10072 « Claire » “Swiss Top” 33%