

## Plant Based Chocolate Praliné quenelle

### 1. Praliné filling

<b>PatisFrance Praliné Collection Almond Hazelnut 55%</b>	<b>620 g</b>
Hazelnut roasted	80 g
<b>Belcolade Selection M. Plant- Based Cacao-Trace</b>	<b>270 g</b>
<b>Belcolade Cacao Butter CB1</b>	<b>40 g</b>
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%