



**Snack Aurum**

## PREPARATIONS AND INGREDIENTS

**Yield: 50 pcs**

### CHOCOLATE SHELL

- 500 g **Madagascar Dark Chocolate 71%**  
**Single-Origin Agostoni Code 6813**

### SALTED CARAMEL

- 250 g Fat fresh cream  
10 g Salt  
80 g Glucose  
80 g Butter  
160 g **Vanini Aurum White Chocolate with caramel**  
**Icam Professional Code 8288**  
60 g Dextrose  
250 g Granulated sugar

### CRUNCHY HAZELNUT PRALIN

- 400 g **Fine TGT hazelnut Praline**  
**Agostoni Code 7344**  
100 g **Hazelnut paste**  
**Icam Professional Code 1862**  
100 g **Crunchy flakes**  
**Icam Professional Code 2989**  
150 g Fine chopped hazelnuts  
500 g **Madagascar Milk Chocolate 40%**  
**Single-Origin Agostoni Code 8401**  
50 g **Cocoa butter in drops**  
**Icam Professional Code 7852**

## PROCEDURE AND ASSEMBLY

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### CHOCOLATE SHELL

Prepare the mould and fill to the brim with Madagascar Dark Chocolate. Lightly beat the mould with the base of the spatula to get the air out of the chocolate. Remove the excess and turn the mould upside down on a grid until the shell is completely crystallized.

### SALTED CARAMEL

Heat cream, butter, dextrose, glucose and salt in the microwave. In a saucepan caramelize the sugar and decoct with the previously made mixture, wait for it to reach below 70 °C and add the Vanini Aurum. Take back the mould (previously cooled) and fill half of it with the caramel, once cooled.

### CRUNCHY HAZELNUT PRALIN

Mix together Fine TGT Hazelnut Praline, Hazelnut Paste, chopped Crunchy flakes and fine chopped hazelnuts. Temper separately the Madagascar Milk Chocolate and the Cocoa Butter and add to the mixture. Fill the other half of the mould with the mixture and, once crystallized, proceed by filling the mould with half of the hazelnut praline and close the snack with the Madagascar Dark Chocolate. Gently beat the mould and cut the excess chocolate. Leave to crystallize at room temperature (18/22 °C) for about 12/16 hours then unmount the snack.

## PRODUCT SELECTIONS



### Madagascar Dark Chocolate 71% Single-Origin Agostoni

Very pleasant, balanced in acidity, bitterness and sweetness, intense, aromatic and persistent. It has fresh fruity notes, and typical cocoa aromas.



### Vanini Aurum White Chocolate with caramel Icam Professional

Intense flavour of caramel and cream, without covering the hint of milk. Distinct and pleasant sweetness, combined with a note of salty. The result is a delicious chocolate with a great character. Toffee/amber-colored.



### Fine TGT hazelnut Praline Agostoni

Intense flavour of superior Italian hazelnuts, slight hint of caramel and delicate roasting. Fine and smooth for a delicate structure.



### Hazelnut paste Icam Professional

The exclusive use of high quality hazelnuts, the uniform roasting and the absence of any residual peel provide the characteristics of this high quality hazelnut paste. Specialised for praline, ganache, cremini and fillings. May be used in the composition of baking preparations, cream flavourings, foams and mousses. May also be used to create semifreddi, variegations and gelato bases.



### Crunchy flakes Icam Professional

Wafer biscuits (crêpe dentelle), thin and crunchy. Flavour of caramelised wafer. Intense gold colour. Ideal for a "Rocher" style crunchy effect for pralines. Excellent as a crunchy addition inside cremini, gianduja and pralines. For decorating and glazing mignon, cakes and single portions in pastry. To create original crunchy elements inside semifreddi and gelato cakes, or as a crunchy addition to Igloo coatings for ice chocolate lollies and cones.



### Madagascar Milk Chocolate 40% Single-Origin Agostoni

Pleasant notes of yellow fruit, hazelnut finish for a soft and pleasant taste on the palate.



### Cocoa butter in drops Icam Professional

Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.