

Choco ice praline stick



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PREPARATIONS AND INGREDIENTS

NANTAIS MIX

200	g	Chiara Milk Chocolate 33% Icam Professional Code 8342
8	g	Salt
to taste		Vanilla
200	g	Butter
225	g	Sugar
180	g	Hazelnut flour
300	g	Eggs
70	g	Rice flour
25	g	Rum alcoholate

NATURAL TGT HAZELNUT PRALINE

500	g	Fine TGT hazelnut praline 55% Agostoni Code 7344
50	g	Cocoa Butter in drops Icam Professional Code 7852

CRUNCHY GLAZE

700	g	Chiara Milk Chocolate 33% Icam Professional Code 8342
100	g	Cocoa Butter in drops Icam Professional Code 7852
200	g	Fine TGT hazelnut praline 55% Agostoni Code 7344
150	g	Fine roasted hazelnut nibs

LIGHT RUM SOAK

1000	g	Syrup 30 bè
500	g	Water
125	g	Rum alcoholate

Salvatore Toma

CHOCO CUBE®
CULTURE · COMPETENCE · CREATIVITY

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PRODUCT SELECTIONS



Chiara Milk Chocolate 33% **Icam Professional**

A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.



Fine TGT hazelnut praline 55% **Agostoni**

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



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.

PROCEDURE AND ASSEMBLY

NANTAIS MIX

Melt the chocolate with the butter. Once melted, add the flavourings, salt, sugar, and almond flour. Mix well and add the liquid eggs. When the mixture has an even texture, pour in the flour and finally the rum. Pour into the mini choc-ice moulds, add the stick, and bake in a fan-assisted oven at a temperature of 165°C for around 13 minutes.

NATURAL TGT HAZELNUT PRALINE

Temper the cocoa butter, add the praline, mix well. Glaze the frozen sticks.

CRUNCHY GLAZE

Temper the chocolate and the cocoa butter separately, then mix together. Add the praline and mix well. Add the nibs.

LIGHT RUM SOAK

Mix all the ingredients. As soon as the choc-stick are removed from the oven, bathe in the rum soak. Chill and turn out from the moulds. Glaze with the praline and place into the chiller. Make the crunchy glaze, cover the choc-sticks again, and leave at room temperature.