

Rocher - Praline



Rocher - Praline

PREPARATIONS AND INGREDIENTS

Yield: 110 pieces - 10/12 g each

ROCHER

360	g	Regina Milk Chocolate 35% Icam Professional Code 8348
90	g	Hazelnut paste Icam Professional Code 1862
500	g	Fine TGT hazelnut Praline 55% Agostoni Code 7344
80	g	Crunchy flakes Icam Professional Code 2989
80	g	Fine hazelnuts nibs
1110	g	Total

PROCEDURE AND ASSEMBLY

ROCHER

Pour into the frames and let it harden slightly. Cut and roll up, leave to crystallize. Cover with 35% Regina Milk Chocolate and Crunchy Flakes.

CHEF SUGGESTIONS

A classic recipe but with a few tricks you can customize to enrich your assortment, try to change Milk Chocolate with Dark Chocolate and add candied orange paste to obtain a Dark rocher with a citrus scent.

PRODUCT SELECTIONS



Regina Milk Chocolate 35% Icama Professional

Balanced and rounded flavour of gently caramelised milk chocolate, where an agreeable toffee taste stands out. Extraordinary and versatile.



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 Icama 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 Icama 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, gianduia 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.