

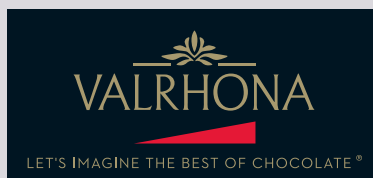
PRALINES & CO FROM VALRHONA



# ALMOND 55% AND COCONUT

**AN EXOTIC COCONUT FLAVOR**

**Valrhona's Other Domain of Expertise**



# ALMOND 55% AND COCONUT

This new Almond 55% and Coconut Praline is the latest addition to Valrhona's Pralines & Co aromatic range. Its distinguishing feature is its toasted coconut notes, as well as its smooth texture.



## WHAT MAKES IT SPECIAL

- An exotic coconut flavor
- A classically light praline color
- A smooth, velvety texture

*i*

### PACKAGING

5kg Bucket                      50g Sample Pot  
Code: 19822                      Code: 20062

### COMPOSITION

Almond 55%                      Coconut 12.50%  
Sugar 32.50%                      Fat 35%

### INGREDIENTS

Almonds from Spain 55%, sugar, coconut 12.5%, milk (processed in a facility that uses milk). This product may contain traces of egg and soya proteins, and gluten.

### BEST-BEFORE\*

12 months.

### PRESERVATION

Store in a cool, dry place between 60-65°F (16-18°C).



Coconut is easy to use, making it one of pastry-making's most popular ingredients, and it goes particularly well with exotic fruit.

In chocolate-making, coconut is often used in praline.



\*Calculated based on the date of manufacture.

## APPLICATIONS

| TECHNIQUE              | Coating             | Molding                   | Bars | Mousses | Cream Mixes & Ganache | Ice Creams & Sorbets |
|------------------------|---------------------|---------------------------|------|---------|-----------------------|----------------------|
| ALMOND 55% AND COCONUT |                     |                           |      | ○       | ●                     | ○                    |
|                        | ● IDEAL APPLICATION | ○ RECOMMENDED APPLICATION |      |         |                       |                      |

# RECIPES

## Essentials

### PRALINE CREAM MIX

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- > 100g Whole milk
- > 350g UHT cream 35%
- > 5g Gelatin
- > 550g ALMOND 55% AND COCONUT PRALINE

Heat the milk and add the rehydrated gelatin.  
Slowly pour the mixture onto the praline. This should quickly begin to separate.  
Mix using the flat beater in a mixer to create an emulsion. Stabilize this emulsion by slowly adding the cool whipping cream to obtain a smooth, shiny, elastic texture - This is a sign that you are starting to make an emulsion.  
Mix to form a perfect emulsion. Leave to harden in the refrigerator or use immediately using a piping bag.

### PRALINE WHIPPED GANACHE

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- > 225g Water
- > 40g Powdered milk 0%
- > 0.3g Ice cream stabilizer
- > 3g Gelatin
- > 130g Egg whites
- > 225g UHT cream 35%
- > 110g COCOA BUTTER
- > 270g ALMOND 55% AND COCONUT PRALINE

Mix the powdered milk and ice cream stabilizer then add it to the water and boil.  
Add the rehydrated gelatin. Mix the melted cocoa butter and praline, then mix these thoroughly with the hot liquid.  
Add the egg whites and cold cream, then mix in an electric mixer.  
Allow to crystallize in the refrigerator for 2 or 3 hours, or ideally overnight, before whisking until the texture is consistent enough to use in a piping bag or with a spatula.

### PRALINE MOUSSE WITH CRÈME ANGLAISE

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- > 600g Crème anglaise
- > 400g UHT cream 35%
- > 12g Gelatin
- > 300g ALMOND 55% AND COCONUT PRALINE

Add the rehydrated gelatin to the warm, strained crème anglaise.  
Gradually pour the mixture over the praline, carefully emulsifying all the while.  
Immediately mix using an electric mixer to make a perfect emulsion.  
Stabilize the emulsion if necessary by adding cream whipped to the texture of a mousse. As soon as you obtain a smooth mixture, add the rest of the airy whipped cream.

### PRALINE FOR FRAMING

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- > 250g ÉQUATORIALE LACTÉE 35% COUVERTURE
- > 80g COCOA BUTTER
- > 1000g ALMOND 55% AND COCONUT PRALINE

Melt the milk couverture and cocoa butter at 115-120°F (45-50°C) and mix them with the praline. Heat to 115°F (45°C). Leave to harden at 75-80°F (25-26°C) before framing. Leave to harden for 24 to 36 hours before coating and cutting out.

### PRALINE FOR MOLDING

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- > 100g ÉQUATORIALE LACTÉE 35% COUVERTURE
- > 30g COCOA BUTTER
- > 1000g ALMOND 55% AND COCONUT PRALINE

Melt the milk couverture and cocoa butter at 115-120°F (45-50°C) and mix them with the praline. Heat to 115°F (45°C). Leave to harden at 75-80°F (25-26°C), then use a piping bag to fill hollow products or molded chocolate bonbons.  
Leave to harden for 24 to 36 hours before sealing.

Check out our **Almond 55% and Coconut Praline** at [www.valrhona.com](http://www.valrhona.com)



An original École Valrhona recipe.

# COCONUT & ALMOND Spread

Makes sixteen 150g pots

## COCONUT & ALMOND SPREAD

2125g ALMOND 55% AND  
COCONUT PRALINE  
400g BAHIBÉ 46%  
COUVERTURE

- Melt the milk couverture at 115-120°F (45-50°C) then mix with the praline. Heat the mix to 115°F (45°C) then leave to harden at 75-80°F (25-26°C).
- Fill the pots and put them in the refrigerator to set.
- That way, your spread will harden but the fats will not separate, giving it a good texture and making it easier to preserve.
- Keep your pots of spread away from light in a refrigerator at 40°F (4°C) or 60°F (16°C).
- So that your pots are enjoyed at their spreadable best, make sure they are at about 70°F (20°C).



## L'ÉCOLE VALRHONA



### WORLDWIDE RENOWN

While L'École Valrhona is a school renowned for its chocolate-making techniques, it is also a hub for gourmet connoisseurs to meet and share their creativity and innovation in a welcoming and friendly environment. Artisans from around the globe are always on the lookout for new ideas, and it is L'École Valrhona's aspiration to respond to those ambitions.

### HOME OF EXCELLENCE AND CREATION

L'École Valrhona is a training center dedicated to Fine Chocolates. It has been the natural extension of the Valrhona chocolate factory since 1988. In keeping with Valrhona's precepts, it is a place of excellence and creativity, whose history is intimately linked to the traditions of the food industry. With four fully equipped locations around the world, L'École Valrhona offers artisans and their employees a range of technical and sales training courses, as well as customised technical assistance that goes well beyond professional training.

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LET'S IMAGINE THE BEST OF CHOCOLATE®