

LES GRANDS PRALINÉS VALRHONA



GRANDS
PRALINÉS
PECAN 50%

The fresh and intense flavor of pecan nuts

VALRHONA's other domain of expertise





LES GRANDS PRALINÉS

PECAN 50%

This new 50% Pecan Praliné has a surprisingly **intense aromatic profile**. It integrates perfectly into the “Nutty Notes” product family, with its **sublimely nutty flavor**.



EXCEPTIONAL CHARACTERISTICS

Golden brown color with **hints of mahogany**

Intense nutty taste

A subtly **bitter finish**

Pecan trees are members of the hickory family!

The star ingredient in brownies and tarts, pecan nuts are not just delicious to eat.

Pecan nuts are drupes - a fruit with a single pit, surrounded by a husk - and are very low in saturated fats and are thus very healthy.

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PACKAGING

5 kg tub 50 g sample
Code 11937 Code 12256

COMPOSITION

Pecan nuts 50% Fat 36%
Sugar 50%

INGREDIENTS

Pecan nuts, sugar, natural vanilla extract, emulsifier : soy lecithin. Possible presence of milk and eggs protein, and peanut.

SHELF LIFE*

12 months

STORAGE

Keep in dry place at a constant temperature between 16°C and 18°C (61°F and 64°F).



*SHELF LIFE: from date of production.

APPLICATIONS

APPLICATION	Whipped ganache	Glaze / icing	Crèmeux	Mousse	Jelly	Ice-cream	Sauce	Frame praliné filling	Molded chocolate bonbons filling	Whipped cream	Iced mousse
PECAN 50%	○	○	●	○	●	○	●	●	●	○	○

● : Technically recommended ○ : Technically possible

RECIPES

Essentials

PRALINÉ CRÉMEUX

- > 100 g whole milk
- > 350 g whipping cream 35%
- > 6 g gelatin
- > 700 g PECAN PRALINÉ 50%

Heat the milk and add the rehydrated gelatin. Pour a little of this mixture onto the praliné. It will separate. Emulsify in a freestanding mixer with a paddle attachment. Stabilize the emulsion, gradually adding the chilled cream until smooth, glossy and elastic. Blend to perfect the emulsion. Use immediately, or leave to set in the refrigerator before piping.

WHIPPED PRALINÉ GANACHE

- > 225 g whater
- > 40 g fat-free powdered milk
- > 0,3 g ice-cream stabilizer
- > 3 g gelatin
- > 130 g egg whites
- > 225 g whipping cream 35%
- > 115 g COCOA BUTTER
- > 270 g PECAN PRALINÉ 50%

Mix the powdered milk with the stabilizer and then bring to the boil with the water. Add the rehydrated gelatin to the mixture. Melt the praliné and cocoa butter together and then emulsify with the hot liquid. Add the egg whites and cold cream, mix by hand and then finish with a blender. Leave to set in the refrigerator for 2-3 hours or overnight if possible. Whisk the mixture to obtain a consistent enough texture to pipe or to work with a spatula.

PRALINÉ X58 JELLY

- > 600 g whole milk
- > 40 g caster sugar
- > 22 g COCOA BUTTER
- > 6 g pectine X58
- > 300 g PECAN PRALINÉ 50%

Mix the sugar with the pectin X58. Warm the milk and whisk into the sugar/pectin mixture. Bring to the boil, stirring constantly. Gradually pour some of the hot milk onto the melted praliné and cocoa butter. Mix with a rubber spatula to create a glossy and elastic mixture, which means that the emulsification process is underway. Blend to perfect the emulsion. Continue adding the milk and blending, while being careful to preserve this texture. Leave to cool to 30°C (86°F) and then use. To use later, reheat the jelly to 60°C (140°F) and then use at 30°C (86°F).
NOTE: This jelly cannot be frozen.

INDIVIDUAL PRALINÉ BONBONS

- > 250 g EQUATORIALE LACTÉE 35% COUVERTURE
- > 100 g COCOA BUTTER
- > 1000 g PECAN PRALINÉ 50%

Melt the couverture with the cocoa butter at 45-50°C (113-122°F) and then mix with the praliné. Reheat to 45°C (113°F). Allow it to start to set at 25-26°C (77-79°F) before pouring into a frame. Leave to set for 24-36 hours before coating with chocolate and cutting out.

PRALINÉ FOR HOLLOW SHELLS AND MOLDS FOR FINE CHOCOLATE BONBONS

- > 100 g EQUATORIALE LACTÉE 35% COUVERTURE
- > 25 g COCOA BUTTER
- > 1000 g PECAN PRALINÉ 50%

Melt the couverture and the cocoa butter to 45-50°C (113-122°F) and mix with the praliné. Heat the mixture to 45°C (113°F). Allow the mixture to start to set at 25-26°C (77-79°F) and then pipe into the hollow shells or molded fine chocolates. Leave to set for 24-36 hours before sealing.

Find **PECAN PRALINÉ** on www.valrhonapro.com

Take inspiration from our recipe
for a plated dessert !



An original recipe from Nicolas Riveau, Chef Pâtissier at École Valrhona.

PACANE Tart

Makes four 60 x 10 cm stainless-steel frames



WHIPPED OPALYS VANILLA GANACHE

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| 560 g whipping cream 35% fat | • Bring the smaller quantity of cream to a boil with the split |
| 6 g Tahitian vanilla beans | • and scraped vanilla beans. |
| 60 g invert sugar | • Leave to infuse for 10 minutes and then strain. |
| 60 g glucose | • Slowly pour the hot liquid onto the melted couverture |
| 810 g OPALYS 33% CHOCOLATE | • and stir in the center to create an elastic texture |
| 1490 g whipping cream 35% fat | • with a glossy appearance, signifying the emulsion |
| | • process is underway. Keep gradually adding the liquid. |
| | • Blend to perfect the emulsion. Add the larger quantity |
| | • of chilled cream and blend again. Set aside in the refrigerator |
| | • and leave to set, overnight if possible. Whip before using. |

PECAN PRALINÉ CRÉMEUX

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| 155 g whole milk | • Heat the milk and add the rehydrated gelatin. |
| 9 g gelatin | • Pour a little of this mixture onto the praliné. It will separate. |
| 1090 g PECAN PRALINÉ 50% | • Emulsify in a freestanding mixer with a paddle attachment. |
| 545 g whipping cream 35% fat | • Stabilize the emulsion, gradually adding the chilled cream until |
| | • smooth, glossy and elastic. Blend to perfect the emulsion. |
| | • Use immediately, or leave to set in the refrigerator before piping. |

ALMOND SWEET SHORTCRUST

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| 345 g dry butter 84% | • Mix the softened butter with the salt, icing sugar, minced almonds, eggs, and the smaller quantity of flour. |
| 6 g salt | • Take care not to over-process. |
| 260 g icing sugar | • As soon as it is evenly combined, quickly add the remaining flour. |
| 85 g minced almonds | • Set aside in the refrigerator and roll out the following day. |
| 145 g whole eggs | • Bake at 150°C (302°F) for around 12 minutes. |
| 175 g all-purpose flour | • |
| 505 g all-purpose flour | • |

PRESSED PECAN PRALINÉ SHORTCRUST

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| 1370 g Sweet Almond Shortcrust | • Take the cooked and cooled Sweet Almond Shortcrust, weigh out and crush lightly. |
| 515 g PECAN PRALINÉ 50% | • Mix with the Praliné, the Éclat d'Or, and the melted cacao butter. |
| 460 g ÉCLAT D'OR | • Use immediately or set aside. |
| 160 g COCOA BUTTER | • |

ABSOLU CRISTAL SPRAY GLAZE

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| 500 g ABSOLU CRISTAL NEUTRAL GLAZE | • Bring the Absolu Cristal glaze to a boil with the water and blend. |
| 50 g water | • Use immediately at around 80°C (176°F). |

SWEET AND SALTED CANDIED PECANS

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|------------------|--|
| 115 g pecan nuts | • Roast the pecan nuts at 150°C (302°F) for 12-15 minutes and then chop roughly. |
| 60 g sugar | • Cook the sugar with the water at 115°C (239°F). |
| 25 g water | • Add the pecan nuts and fleur de sel. |
| 4 g fleur de sel | • Caramelize and pour onto a baking sheet to cool. |

ASSEMBLY AND FINISHING

Take 600 g Pressed Pecan Praliné Shortcrust per 60 x 10 cm strip and set aside in the freezer.

TIP: Take care not to crush the shortcrust to avoid too compact a texture.

When cool, unmold the strips. Use a 20 mm smooth nozzle to add around 400 g of Pecan Praliné Crémeux. Blast freeze.

Whip the Opalys Vanilla Ganache, and then use a plain 14 mm nozzle to pipe irregular blobs of around 700 g per strip.

Lightly press down the tops of the blobs using a heated melon baller. Blast freeze.

Spray the tart strips with the Absolu Cristal Spray Glaze. Prepare the Sweet and Salted Candied Pecans and arrange a few on top.

Temper some Opalys chocolate. Roll out a thin layer between two transfer sheets.

Check the thickness and cut out 3 cm-diameter discs. Leave to set at 17°C (63°F).

When set, remove the chocolate decorations from the sheets and use to decorate the tarts.