

PRALINES & CO FROM VALRHONA



PEANUT 70%

CRUNCHY AND NUTTY PASTE

Valrhona's Other Domain of Expertise



PEANUT 70% CRUNCHY AND NUTTY

This new Crunchy and Nutty Peanut 70% Paste is the latest addition to Valrhona's Pralines & Co aromatic range.

Its distinguishing features are its artisanal texture and intense peanut flavor with candied nuts notes.



WHAT MAKES IT SPECIAL

A gourmet **peanut** flavor

A **classic praline color**

An artisanal texture **with peanut pieces**



PACKAGING

5kg Bucket 50g Sample Pot
Code: 19864 Code: 20016

COMPOSITION

Peanut 70% Fat 34%
Sugar 30%

INGREDIENTS

Peanuts 70%, sugar, milk (processed in a facility that uses milk). This product may contain traces of nuts.

BEST-BEFORE*

12 months.

PRESERVATION

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



Peanuts originally come from Mexico and owe their name to the Aztec word "cacaguatē", which means "cocoa of the earth".

They are often used as a praline in chocolate-making and go especially well with milk chocolate.



*Calculated based on the date of manufacture.

APPLICATIONS

TECHNIQUE	Coating	Molding	Bars	Mousses	Cream Mixes & Ganache	Ice Creams & Sorbets
PEANUT 70%				●	○	○
	● IDEAL APPLICATION	○ RECOMMENDED APPLICATION				

RECIPES

Essentials

PRALINE CREAM MIX

- > 100g Whole milk
- > 350g UHT cream 35%
- > 3g Gelatin
- > 555g PEANUT 70% PASTE

Heat the milk and add the rehydrated gelatin. Slowly pour the mixture onto the peanut paste. 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

- > 225g Water
- > 40g Powdered milk 0%
- > 0.3g Ice cream stabilizer
- > 3g Gelatin
- > 130g Egg whites
- > 225g UHT cream 35%
- > 110g COCOA BUTTER
- > 270g PEANUT 70% PASTE

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 peanut paste, 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

- > 600g Crème anglaise
- > 400g UHT cream 35%
- > 12g Gelatin
- > 300g PEANUT 70% PASTE

Add the rehydrated gelatin to the warm, strained crème anglaise. Gradually pour the mixture over the peanut paste, 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

- > 250g ÉQUATORIALE LACTÉE 35%
- > 70g COCOA BUTTER
- > 1000g PEANUT 70% PASTE

Melt the milk couverture and cocoa butter at 115-120°F (45-50°C) and mix them with the peanut paste. 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

- > 100g ÉQUATORIALE LACTÉE 35%
- > 25g COCOA BUTTER
- > 1000g PEANUT 70% PASTE

Melt the milk couverture and cocoa butter at 115-120°F (45-50°C) and mix them with the peanut paste. 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 **Crunchy and Nutty Peanut 70% Paste** at www.valrhona.com

An original recipe by Jérémy Aspa, Pastry Chef at L'École Valrhona.

CHIAPAS Dessert

Makes six 16cm-diameter desserts



CARAÏBE CARAMEL & FLEUR DE SEL CREAM MIX

250g Caster sugar	• Use the sugar to make a dry caramel, then deglaze it with the
90g Clarified liquid butter	• cream, salt and hot glucose. Let the temperature fall to
490g UHT cream 35%	• 165-180°F (75-80°C), then gradually pour the mixture onto the
30g Glucose	• melted chocolate and use a spatula to create an emulsion.
240g CARAÏBE 66%	• Immediately mix using an electric mixer to make a perfect
2g Fleur de sel	• emulsion. At 105°F (40°C), add the liquid butter and mix in the
	• electric mixer again.
	• Leave to stiffen in the refrigerator.

PEANUT & CARAMEL PEANUT PASTE FROSTING

130g UHT cream 35%	• Heat the cream with the glucose and the rehydrated gelatin.
67g Glucose DE 38/40	• Use the sugar to make a caramel, then deglaze with the cream.
7g Powdered gelatin - 220 Bloom	• Gradually pour the results onto the peanut paste.
35g Water for the gelatin	• Immediately mix using an electric mixer to make a perfect
45g Caster sugar	• emulsion.
270g PEANUT 70% PASTE	• Finish off by adding the Absolu Cristal, which you have heated in
400g ABSOLU CRISTAL NEUTRAL GLAZE	• advance with the water until it starts to simmer.
45g WATER	• Mix in the electric mixer again.
	• Use at 85-105°F (30-40°C).
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CANDIED PEANUTS

150g Salted peanuts	• Cook the sugar and water at 240°F (115°C).
75g Caster sugar	• Add the peanuts and fleur de sel to the sugar syrup.
25g Water	• Break the mixture up into pieces and leave to chill on a tray.
1g Fleur de sel	•
	•

ÉCLAT D'OR & FLEUR DE SEL PEANUT PASTE CRUNCH

220g PEANUT 70% PASTE	• Mix together the melted chocolate, peanut paste, Éclat D'Or and Fleur de Sel.
170g BAHIBÉ 46%	•
330g ÉCLAT D'OR	•
4g Fleur de sel	•

CARAÏBE SPRAY MIX

350g CARAÏBE 66%	• Melt the ingredients together. Use the mixture at 105-115°F (40-45°C) so it sprays effectively.
50g COCOA BUTTER	•
	•

CRÈME ANGLAISE

160g UHT cream 35%	• Bring the cream and milk to the boil and pour into the premixed egg yolk-sugar combination
160g Whole UHT milk	• (without blanching). Heat to 180-185°F (82-84°C) until the mixture coats the back of a spoon. Strain and use
60g Egg yolks	• immediately or quickly cool and use later.
30g Caster sugar	•

BAHIBÉ CRÈME ANGLAISE-STYLE MOUSSE

370g Crème anglaise	• If necessary, add rehydrated gelatin to the warm, strained crème anglaise. Slowly pour over the melted
640g BAHIBÉ 46%	• chocolate. Immediately mix using an electric mixer to make a perfect emulsion. Stabilize the emulsion if
550g UHT cream 35%	• necessary by adding cream whipped to the texture of a mousse. Once the mixture is smooth, check the
	• temperature is at 100-105°F (38-40°C) and add the remaining frothy whipped cream.

ASSEMBLY AND FINISHING

Prepare the cream mix, frosting and candied peanuts. Make the peanut paste crunch and spread 120g into each 14cm-diameter ring. Use a piping bag with an 8mm-diameter nozzle to pipe 120g of cream mix in a spiral shape onto the cream mix. Follow this with 12g of peanut paste onto the cream mix. Randomly pipe 375g of cream mix onto a 40 x 40cm sheet of confectionery dipping paper, then put another sheet on top and press down lightly. Freeze. Cut 14cm-diameter rings out of the cream mix and give them a velvety finish using the spray gun mixture. Turn out the inserts, then make the mousse. Pour 260g into each ring, then place the insert in the center – Remember, you are assembling your dessert upside down. Freeze. Turn out then ice your desserts. Put a disk of cream mix in place. Decorate your desserts (see photo) with a few candied peanuts and a logo.



LET'S IMAGINE THE BEST OF CHOCOLATE®

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