



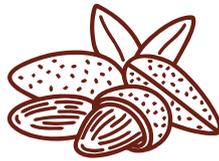
VALRHONA

Let's imagine the best of chocolate®

Pralinés & Co

Explore our 3 families of nut-based products:
Pralinés, "Gianduja-Style Pralinés" & Almond Pastes





PRALINÉS

HOW VALRHONA'S PRALINÉS ARE MADE

Cooking nuts and sugar in a traditional pan



VALRHONA PRALINÉS

Pralinés first appeared in Valrhona's workshops more than 90 years ago. Expert skills and handiwork are employed at every stage in the manufacturing process. This way, our operators can keep a close watch over each praliné on a daily basis, guaranteeing you a consistent texture and flavor. As the pioneers of caramelized cooking, we can also provide you with a wide range of fruity pralinés. This kitchen technique brings out all green almonds' and fresh hazelnuts' raw flavor.

What's the difference between a caramelized praliné and a fruity praliné?

1. FRUITY

As soon as the cooking process begins, the nuts and sugar are poured into a large pot so that they cook together. This technique is known as *sablage* in French (which roughly translates as "crumbling") and it is what gives the warm, full-bodied nutty notes in Valrhona's Fruity Praliné range all their intensity and elegance. ■

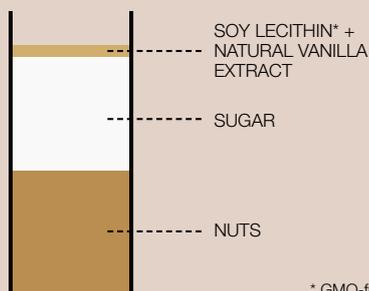
2. CARAMELIZED

An authentic caramel is made in a large copper pot. The nuts are added once they have been thoroughly roasted. The mixture is cooled on a table before it is ground down and refined. This process has been the hallmark of a Valrhona praliné for over 90 years, allowing us to make intensely caramelized products. ■

Nutty caramel pieces cooked in a pan



How Are Pralinés Made?



Pralinés must have a nut content of at least 50%. Nuts are a big family which includes almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, Macadamia nuts, pistachios, Ngali nuts, pine nuts and chestnuts.

* GMO-free

3 Key Characteristics to Help You Choose Your Praliné

CHOICE OF NUT

Never-Before-Seen Products:

Peanut, Coconut, Pecan, and Pistachio

The Classics:

Almond, Hazelnut, and Almond & Hazelnut

CHOICE OF FLAVOR

Fruit Revelation
(Pralinés with a highly nutty flavor)
Rich Caramel
(Pralinés with an intense caramel flavor)

CHOICE OF INTENSITY

 TOASTED NOTES

 CARAMELIZATION

NEVER-BEFORE-SEEN PRODUCTS

New flavors cooked up using praliné techniques: Amaze your customers and reinvent your creations with these never-before-seen products.



19864 70% PEANUT PASTE

Our Peanut Paste is reminiscent of classic pralinés; its distinguishing features are its crunchy texture and intense peanut flavor with candied notes.

 TOASTED NOTES



19822 55% ALMOND & 12.5% COCONUT PRALINÉ

Enjoy an exotic coconut flavor. This praliné's distinguishing features are its toasted coconut notes, as well as its smooth texture.

 TOASTED NOTES



11937 50% PECAN PRALINÉ

The fresh, intense taste of pecans with a lingering, bitter note.

 TOASTED NOTES



11936 42% PISTACHIO PRALINÉ

Sweet, indulgent pistachio notes. A bright color like no other.

 TOASTED NOTES

THE CLASSICS

ALMOND PRALINÉS

FRUIT REVELATION



9015
70% ALMOND
PRALINÉ

Valencia Almonds
Richly toasty almond notes
with only a hint of sweetness.



RICH CARAMEL



2260
60% ALMOND
PRALINÉ

Valencia Almonds
A beautiful balance of cooked
caramel and almond notes.



2259
50% ALMOND
PRALINÉ

A beautiful balance of cooked
caramel and almond notes.



HAZELNUT PRALINÉS

FRUIT REVELATION



7531
66% HAZELNUT
PRALINÉ

Rome Hazelnuts
An unusually powerful nutty
taste: A pure hazelnut flavor
that lingers on the palate.



11309
55% HAZELNUT
PRALINÉ

Rome Hazelnuts
Authentic, pure hazelnut
notes that intensify with every
mouthful.



RICH CARAMEL



2258
60% HAZELNUT
PRALINÉ

Rome Hazelnuts
Exceptionally intense cooked
caramel notes and a slight hint
of sweetness.



2257
50% HAZELNUT
PRALINÉ

Powerful hints of cooked
caramel that finish
with hazelnut notes.



ALMOND & HAZELNUT PRALINÉS

FRUIT REVELATION



11307
60% ALMOND
& HAZELNUT
PRALINÉ

Valencia Almonds –
Rome Hazelnuts

A beautiful harmony of fruity
notes combining the subtle
flavor of green almonds with
the aromatic power of fresh
hazelnuts.



TOASTED NOTES



4697
50% ALMOND
& HAZELNUT
PRALINÉ

Only the slightest hint
of sugar on the palate thanks
to toasted nutty notes.
A beautifully warm brown hue
that draws the eye.



TOASTED NOTES

RICH CARAMEL



2261
50% ALMOND
& HAZELNUT
PRALINÉ

Light caramel notes that are
both mild and sweet,
and preserve the almond
and hazelnut flavors.



CARAMELIZATION

New

2KG BUCKET FORMAT

A hard-wearing, easily-resealable,
airtight lid. A small format to suit
all your needs.

3 products available:
50% PECAN PRALINÉ / FRUITY 50% ALMOND
& HAZELNUT PRALINÉ / CRUNCHY FRUITY
50% ALMOND & HAZELNUT PRALINÉ.



5621
CRUNCHY FRUITY
50% ALMOND &
HAZELNUT PRALINÉ

Lightly toasted, ground almond
and hazelnut flavors.
Delicately ground nuts for a crisp,
balanced texture.



TOASTED NOTES



2263
TRADITIONAL
50% ALMOND &
HAZELNUT PRALINÉ

A fresh sensation, thanks to
its indulgent combination
of nuts and sugar pieces.



TOASTED NOTES

THE PRALINÉ RANGE'S APPLICATIONS

| NUT | CODE | FLAVOR | % NUTS | COMPOSITION | MOUSSES CRÊMEUX & GANACHES ICE CREAMS & SORBETS | BEST-BEFORE* | BUCKET PACKAGING |
|--|----------------|------------------|--------|---|---|--------------|--------------------------|
| PEANUT PASTE | 19864 | Fruit Revelation | 70% | Peanuts 70% Sugar 30% Fat 34% |    | 12 months | 5kg bucket |
| ALMOND & COCONUT PRALINÉ | 19822 | Fruit Revelation | 55% | Almonds 55% Coconut 12.5% Sugar 32.5% Fat 34% |    | 12 months | 5kg bucket |
| PECAN PRALINÉ | 11937 19972 | Fruit Revelation | 50% | Pecans 50% Sugar 50% Fat 36% |    | 12 months | 5kg bucket 2kg bucket |
| PISTACHIO PRALINÉ | 11936 | Fruit Revelation | 42% | Pistachios 42% Almonds 18% Sugar 40% Fat 28% |    | 12 months | 5kg bucket |
| ALMOND PRALINÉ | 9015 | Fruit Revelation | 70% | Almonds 70% Sugar 30% Fat 36% |    | 12 months | 5kg bucket |
| ALMOND PRALINÉ | 2260 | Rich Caramel | 60% | Almonds 60% Sugar 40% Fat 36% |    | 12 months | 5kg bucket |
| ALMOND PRALINÉ | 2259 | Rich Caramel | 50% | Almonds 50% Sugar 50% Fat 30% |    | 12 months | 5kg bucket |
| HAZELNUT PRALINÉ | 7531 | Fruit Revelation | 66% | Hazelnuts 53% Almonds 14% Sugar 33% Fat 39% |    | 12 months | 5kg bucket |
| HAZELNUT PRALINÉ | 11309 | Fruit Revelation | 55% | Hazelnuts 55% Sugar 45% Fat 33% |    | 12 months | 5kg bucket |
| HAZELNUT PRALINÉ | 2258 | Rich Caramel | 60% | Hazelnuts 60% Sugar 40% Fat 39% |    | 12 months | 5kg bucket |
| HAZELNUT PRALINÉ | 2257 | Rich Caramel | 50% | Hazelnuts 50% Sugar 50% Fat 30% |    | 12 months | 5kg bucket |
| ALMOND & HAZELNUT PRALINÉ | 11307 | Fruit Revelation | 60% | Almonds 30% Hazelnuts 30% Sugar 40% Fat 33% |    | 12 months | 5kg bucket |
| ALMOND & HAZELNUT PRALINÉ | 4697 19971 | Fruit Revelation | 50% | Almonds 25% Hazelnuts 25% Sugar 49% Fat 28% |    | 12 months | 5kg bucket 2kg bucket |
| CRUNCHY FRUITY ALMOND & HAZELNUT PRALINÉ | 5621 19973 | Fruit Revelation | 50% | Almonds 25% Hazelnuts 25% Sugar 49% Fat 28% |    | 12 months | 5kg bucket 2kg bucket |
| TRADITIONAL ALMOND & HAZELNUT PRALINÉ | 2263 | Fruit Revelation | 50% | Almonds 25% Hazelnuts 25% Sugar 49% Fat 31% | — — — | 12 months | 5kg bucket |
| ALMOND & HAZELNUT PRALINÉ | 2261 | Rich Caramel | 50% | Almonds 25% Hazelnuts 25% Sugar 50% Fat 30% |    | 12 months | 5kg bucket |

* Calculated based on the date of manufacture.  Ideal Application  Recommended Application
The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content.
The fat percentage represents the product's entire fat content.

PRALINÉ ESSENTIALS (EXCERPT)



Check out all our Essentials Online at

<https://essentiels.valrhona.com/>

PRALINÉ CRÈME ANGLAISE MOUSSE

600g Crème anglaise
(Recipe 2.1, Page 22)
400g Whipping cream
* Quantity of gelatin

Add the rehydrated gelatin to the warm, strained crème anglaise. Gradually combine the mixture with the PRALINÉ, carefully emulsifying all the while. Immediately mix using an immersion blender 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.



i The ideal serving temperature for this mousse is 40-42°F (4-6°C).

PRALINÉS

| | | | | | | | | | | | | | |
|---------------------------|-------------------------------|--------------------------------------|--------------------------|----------------------------|----------------------------|----------------------------|------------------------------|------------------------------|------------------------------|------------------------------|---------------------------------------|---------------------------------------|--|
| 50% PECAN PRALINÉ 300g | 42% PISTACHIO PRALINÉ 300g | 55% ALMOND & COCONUT PRALINÉ 300g | 70% PEANUT PASTE 300g | 70% ALMOND PRALINÉ 300g | 60% ALMOND PRALINÉ 300g | 50% ALMOND PRALINÉ 300g | 66% HAZELNUT PRALINÉ 300g | 60% HAZELNUT PRALINÉ 300g | 55% HAZELNUT PRALINÉ 300g | 50% HAZELNUT PRALINÉ 300g | 60% ALMOND & HAZELNUT PRALINÉ 300g | 50% ALMOND & HAZELNUT PRALINÉ 300g | FRUITY 50% ALMOND & HAZELNUT PRALINÉ 300g |
| +14g* | | | | | | | +12g* | | | | | | |

PRALINÉ CRÉMEUX

100g Milk
350g Whipping cream
* Quantity of gelatin

Heat the milk and add the rehydrated gelatin. Combine the milk with the PRALINÉ and emulsify the mixture using the flat beater in a stand mixer. Stabilize the emulsion by gradually adding in the cold cream. Immediately mix using an immersion blender to make a perfect emulsion. Leave to set in the refrigerator.



i If you are using your crémeux straight away, reheat it if it gets too viscous.

PRALINÉS

| | | | | | | | | | | | | | |
|---------------------------|-------------------------------|--------------------------------------|--------------------------|----------------------------|----------------------------|----------------------------|------------------------------|------------------------------|------------------------------|------------------------------|---------------------------------------|---------------------------------------|--|
| 50% PECAN PRALINÉ 700g | 42% PISTACHIO PRALINÉ 700g | 55% ALMOND & COCONUT PRALINÉ 550g | 70% PEANUT PASTE 550g | 70% ALMOND PRALINÉ 550g | 60% ALMOND PRALINÉ 700g | 50% ALMOND PRALINÉ 700g | 66% HAZELNUT PRALINÉ 550g | 60% HAZELNUT PRALINÉ 700g | 55% HAZELNUT PRALINÉ 700g | 50% HAZELNUT PRALINÉ 700g | 60% ALMOND & HAZELNUT PRALINÉ 700g | 50% ALMOND & HAZELNUT PRALINÉ 700g | FRUITY 50% ALMOND & HAZELNUT PRALINÉ 700g |
| +8g* | | +5g* | +3g* | +3g* | | +4g* | +6g* | +3g* | +6g* | +4g* | +6g* | | +4g* |

FRAMED PRALINÉS

100g PRALINÉ
250g ÉQUATORIALE LACTÉE 35%
* Quantity of COCOA BUTTER

Melt the milk couverture and COCOA BUTTER at 115-120°F (45-50°C) and mix with the PRALINÉ. Heat to 115°F (45°C). Leave the chocolate to set at 75-80°F (25-26°C) before framing. Leave to set for 24 to 36 hours before coating and cutting out.

PRALINÉS

| | | | | | | | | | | | | | | | |
|-------------------|-----------------------|------------------------------|------------------|--------------------|--------------------|--------------------|----------------------|----------------------|----------------------|----------------------|---------------------------|-------------------------|---------------------------------------|--|---------------------------|
| 50% PECAN PRALINÉ | 42% PISTACHIO PRALINÉ | 55% ALMOND & COCONUT PRALINÉ | 70% PEANUT PASTE | 70% ALMOND PRALINÉ | 60% ALMOND PRALINÉ | 50% ALMOND PRALINÉ | 66% HAZELNUT PRALINÉ | 60% HAZELNUT PRALINÉ | 55% HAZELNUT PRALINÉ | 50% HAZELNUT PRALINÉ | ALMOND & HAZELNUT PRALINÉ | TRADITIONAL 50% PRALINÉ | FRUITY 50% ALMOND & HAZELNUT PRALINÉ% | CRUNCHY FRUITY ALMOND & HAZELNUT PRALINÉ | ALMOND & HAZELNUT PRALINÉ |
| +100g* | | +80g* | +70g* | +90g* | +100g* | +70g* | +100g* | +70g* | +100g* | +70g* | +100g* | +50g* | | +70g* | |

PRALINÉ JELLY A Creation by L'École Valrhona

600g Milk
40g Sugar
22g COCOA BUTTER
* Quantity of pectin X58

Warm up the milk and drizzle in the sugar and pectin mixture. Bring to the boil while stirring. Slowly combine with the melted PRALINÉ and COCOA BUTTER. Use a spatula to emulsify the mixture, then mix using an immersion blender as soon as possible. Incorporate the rest of the milk, then mix again. Pour out at approx. 105°F (40°C).



i • IMPORTANT: This jelly cannot be frozen.
• For a more unusual application, heat the jelly to 120°F (50°C), then pour out.

PRALINÉS

| | | | | | | | | | | |
|---------------------------|-------------------------------|--------------------------------------|----------------------------|----------------------------|----------------------------|------------------------------|------------------------------|------------------------------|------------------------------|---------------------------------------|
| 50% PECAN PRALINÉ 300g | 42% PISTACHIO PRALINÉ 300g | 55% ALMOND & COCONUT PRALINÉ 300g | 70% ALMOND PRALINÉ 300g | 60% ALMOND PRALINÉ 300g | 50% ALMOND PRALINÉ 300g | 66% HAZELNUT PRALINÉ 300g | 60% HAZELNUT PRALINÉ 300g | 55% HAZELNUT PRALINÉ 300g | 50% HAZELNUT PRALINÉ 300g | 60% ALMOND & HAZELNUT PRALINÉ 300g |
| +6g* | | +7g* | | +6g* | | +7g* | +6g* | | +7g* | +6g* |

PRALINÉS

| | |
|---------------------------------------|--|
| 50% ALMOND & HAZELNUT PRALINÉ 300g | FRUITY 50% ALMOND & HAZELNUT PRALINÉ 300g |
| +7g* | |



"GIANDUJA-STYLE"

GIANDUJA

Gianduja is a mixture of toasted hazelnuts, cocoa beans and sugar brewed over several hours before being very finely ground.



Gianduja pieces with hazelnuts



2266
NOISETTE CLAIR
39%

Hazelnut paste set
in cocoa butter.



6993
NOISETTE LAIT
35%

A mixture of luxury cocoas,
hazelnuts and milk.
A melt-in-the-mouth texture.



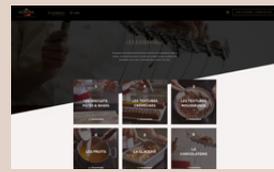
2264
NOISETTE NOIR
34%

The pure flavor of dark
chocolate and hazelnuts.
Immense aromatic power.

| NAME | CODE | % NUTS MIN. | COMPOSITION | MOUSSES CRÉMEUX & GANACHES ICE CREAMS & SORBETS | BEST-BEFORE* | PACKAGING |
|----------------|--------------|-------------|---|---|--------------|----------------------------|
| NOISETTE CLAIR | 2266 | 39% | Hazelnuts 39% Sugar 50% Cocoa Butter 11% Fat 35% | ☞ ☞ ☞ | 9 months | 5kg bucket |
| NOISETTE LAIT | 6993 7112 | 35% | Hazelnuts 35% Sugar 35% Cocoa 16% Milk 13% Fat 40% | ☞ ☞ ☞ | 9 months | 3 x 1kg blocks 1kg slab |
| NOISETTE NOIR | 2264 | 34% | Hazelnuts 34% Sugar 34% Cocoa 28% Milk 3% Fat 41% | ☞ ☞ ☞ | 9 months | 3 x 1kg blocks |

* Calculated based on the date of manufacture. ☞ Ideal Application ☞ Recommended Application
The sugar percentage in a product refers to added sugars. It does not represent the product's entire sugar content.
The fat percentage represents the product's entire fat content.

GIANDUJA ESSENTIALS (EXCERPT)



Check out all our Essentials Online at

<https://essentiels.valrhona.com/>

LIGHT CHOCOLATE MOUSSE A Creation by L'École Valrhona

500g Milk
1000g Whipping cream
* Quantity of gelatin

Heat the milk and add the rehydrated gelatin.

Gradually combine the hot milk with the partially melted "GIANDUJA-STYLE" PRALINÉ, taking care to form a smooth emulsion.

Immediately mix using an immersion blender to make a perfect emulsion.

Check the temperature – It should be 80-85°F (26-29°C). Combine with the airy whipped cream.

Pour out immediately.

Freeze.



The ideal serving temperature for this mousse is 40-42°F (4-6°C).

"GIANDUJA-STYLE"

| NOISETTE LAIT | NOISETTE NOIR |
|---------------|---------------|
| 800g | 750g |
| + 9g* | + 8g* |

"GIANDUJA-STYLE" FRAMED BONBON FILLINGS

"Gianduja-Style" Praliné contains cocoa butter. It needs to be pre-set after melting at 115-120°F (45-50°C).

When used as fillings for bonbons, "Gianduja-Style" Pralinés can be flavored by adding dry products such as coffee, spices, candied lemon zest or natural essential oils.

Melt the "GIANDUJA-STYLE" NOISETTE LAIT or NOISETTE NOIR at 115°F (45°C). Pre-set by bringing the temperature down to 75-80°F (25-26°C).

Pour into a frame.

Cover in a fine layer of couverture before coating.

PIPED "GIANDUJA-STYLE" PRALINÉ

Melt the "GIANDUJA-STYLE" NOISETTE LAIT or NOISETTE NOIR at 115-120°F (45-50°C) and cool down to 75-80°F (24-25°C) to obtain a creamed texture.

When using your product, you can stabilize its texture by adding more GIANDUJA-STYLE PRALINÉ at 115°F (45°C). Pipe into cases with a couverture base.

MILK ICE CREAMS

Pour the milk into your cooking pot.

Once it is at 75°F (25°C), add the dry milk.

At 85°F (30°C), add 90% of the sugar and glucose powder – Keep the remaining 10% to mix with the stabilizer.

Once it is at 105°F (40°C), incorporate the cream and "GIANDUJA-STYLE" PRALINÉ.

To improve your emulsion, combine the hot mixture with the "GIANDUJA-STYLE" PRALINÉ little by little, and mix using an immersion blender until it emulsifies completely.

At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer and emulsifier mixture which has been added to approx. 10% of the sugar.

Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).

If possible, homogenize the mixture to make any fat crystals as tiny as possible.

Leave the mixture to sit for at least 12 hours.

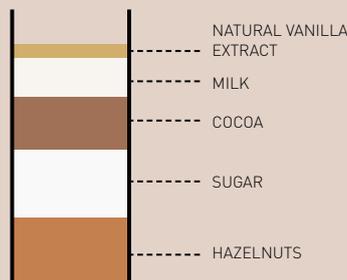
Mix using an immersion blender and churn at between 15-20°F (-6°C to -10°C).

Freeze at -20°F (-30°C). Store in the freezer at 0°F (-18°C).

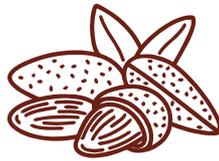
MILK
GIANDUJA
300g

| | |
|-----------------------|-------|
| Milk | 1350g |
| Dry milk | 38g |
| Caster sugar | 142g |
| Glucose powder | 130g |
| Whipping cream | 32g |
| Stabilizer/emulsifier | 8g |
| TOTAL | 2000g |

How is Gianduja Made?



Cocoa beans and hazelnuts are roasted separately at specific temperatures, then mixed, ground and conched together.



ALMOND PASTES



A blossoming almond orchard

Our Almond Paste range includes two products made using French Provençal almonds. One has a nut content of 70%, and the other 50%. Ferragnès, Lauranne, Mandaline and Ferraduel almonds all go into them both. This blend of varieties reveals a unique but classically Provençal almond flavor.



3212 70% ALMOND PASTE FROM PROVENCE

High almond content. A classic Provençal almond flavor, with only a hint of sweetness.



3211 50% ALMOND PASTE FROM PROVENCE

A classic Provençal almond flavor, with balanced aromas.



7942 55% ALMOND PASTE

The pure, intense flavor of almonds with the merest hint of sweetness. Can be used in a whole variety of applications.



5090 33% ALMOND PASTE

Easy to shape and use, with a light color that dyes beautifully.

| NAME | CODE | % NUTS MIN. | COMPOSITION | MOUSSES CRÊMEUX & GANACHES | ICE CREAMS & SORBETS | MOLDING | BEST-BEFORE* | PACKAGING |
|----------------------------|------|-------------|-------------|----------------------------------|-------------------------|---------|--------------|-----------|
| ALMOND PASTE FROM PROVENCE | 3212 | 70% | Almonds 70% | ● | ○ | ○ | 5 months | 4kg tub |
| ALMOND PASTE FROM PROVENCE | 3211 | 50% | Almonds 50% | ○ | ● | ○ | 9 months | 4kg tub |
| ALMOND PASTE | 7942 | 55% | Almonds 55% | ○ | ○ | ○ | 8 months | 3.5kg tub |
| ALMOND PASTE | 5090 | 33% | Almonds 33% | ○ | ○ | ● | 12 months | 4kg tub |

* Calculated based on the date of manufacture. ● Ideal Application ○ Recommended Application
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ALMOND PASTE ESSENTIALS (EXCERPT)



Check out all our Essentials Online at

<https://essentiels.valrhona.com/>

MOUSSE WITH ALMOND PASTE FROM PROVENCE



300g Milk
 300g Whipping cream
 12g Gelatin
 60g Water for the gelatin
 250g **50% or 70% ALMOND PASTE FROM PROVENCE** or 55% ALMOND PASTE
 500g Whipping cream

Heat the milk and cream to 105°F (40°C).
 Add the melted, rehydrated gelatin.
 Gradually add the liquid using the flat beater in a stand mixer to give your ALMOND PASTE a more liquid consistency.
 Mix using an immersion blender to homogenize, then add the whipped cream (which has the texture of a mousse).



The ideal serving temperature for this mousse is 40-45°F (4-6°C).

ALMOND PASTE FOR USE IN A FRAME

1000g **50% or 55% ALMOND PASTE**
 FLAVORING
 80-100g Flavored paste (walnut, coffee, etc.) (and/or)
 80g Liqueur (and/or)
 150g Chopped candied fruit (and/or)
 50-100g **COCOA BUTTER**

Take 10% of the ALMOND PASTE and add to it the fruit paste, liqueur, candied fruit and, potentially, COCOA BUTTER.
 Add the rest of the mixture.
 Mix using the flat beater in a stand mixer or an immersion blender. If you mix for too long, your product will become greasy.
 Once you obtain a homogeneous mixture, spread into a frame and set aside at 60-65°F (16-18°C) for 24 hours.

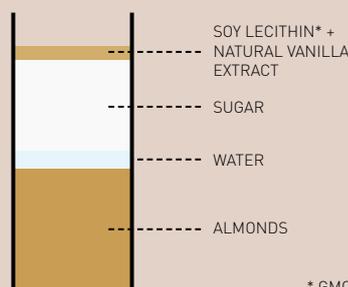
MILK ICE CREAMS

Pour the milk into your cooking pot.
 Once it is at 75°F (25°C), add the dry milk.
 At 85°F (30°C), add 90% of the sugar and glucose powder – Keep the remaining 10% to mix with the stabilizer.
 Once it is at 105°F (40°C), incorporate the cream and ALMOND PASTE.
 To improve your emulsion, combine the hot mixture with the ALMOND PASTE little by little, and mix using an immersion blender until it emulsifies completely.
 At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer and emulsifier mixture which has been added to approx. 10% of the sugar.
 Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
 If possible, homogenize the mixture to make any fat crystals as tiny as possible.
 Leave the mixture to sit for at least 12 hours.
 Mix using an immersion blender and churn at between 15-20°F (-6°C to -10°C).
 Freeze at -20°F (-30°C). Store in the freezer at 0°F (-18°C).

70%
 ALMOND
 PASTE
 340g

| | |
|-----------------------|-------|
| Milk | 1316g |
| Dry milk | 50g |
| Caster sugar | 158g |
| Glucose powder | 120g |
| Whipping cream | 8g |
| Stabilizer/emulsifier | 8g |
| TOTAL | 2000g |

How Are Almond Pastes Made?



The almonds are blanched and their skins removed, before they are cooked in sugar syrup. This mixture is then ground as roughly or finely as the end product requires.

* GMO-free



PRALINÉS:
A GUIDE TO BEST
PRACTICES

*Tempering &
Emulsion*

Tempering

To make praliné fillings for bonbons, frames or molded products, we always use a certain amount of dark or milk couverture and/or cocoa butter to firm up the praliné's texture. To preserve pralinés' high quality, we recommend that users set them using a mixture of Équatoriale Lactée 35% chocolate and cocoa butter. This produces a particularly neutral, unsweetened taste and gives pralinés a texture that is easy to frame, cut and coat, while also optimally preserving their individual organoleptic qualities.

To guarantee a resilient, melt-in-the-mouth texture and minimize (or eradicate) the risk of the chocolate going white, we strongly recommend tempering it as part of the setting process. This will stabilize the cocoa butter and make the nut oils considerably less likely to separate.

There are several steps to follow:



1

In a separate bowl, melt the milk couverture and COCOA BUTTER at 115°F (45°C).



2

Combine the milk couverture and the COCOA BUTTER with the PRALINÉ.



3

Mix, and heat at 115°F (45°C).



4

Pour the mixture onto a marble surface.



5

Mix the PRALINÉ using a scraper to trigger the setting process.



6

Check the temperature and, at 75°F (25°C), gather the mixture into a bowl.



7

Pour the mixture into a frame, spread out using an adjustable spreader, and leave to set.

Emulsion

Emulsifying entails blending together two “immiscible” (or unmixable) substances to create a homogeneous mass with a shiny look and elastic texture.

To make a good emulsion, you need:

- An aqueous (water) phase made with cream, milk or a fruit purée;
- An oily phase made with the oils in the praliné’s nut content.

To obtain and maintain a good emulsion, you have to respect certain conditions:

- You must add your liquid gradually, in three or four stages;
- You must vigorously stir or mix the water and oil together to make your emulsion more stable;
- To give your emulsion the perfect finish, you should mix it using an immersion blender at top speed for a few seconds.

Unlike a chocolate emulsion, emulsified pralinés don’t need their temperature checking at specific points because they contain liquid nut oil and don’t set at room temperature.

Why it’s worth making a good emulsion:

Emulsions give your creations a creamy, melt-in-the-mouth texture by breaking up oils and water.

They also help to preserve your products because their moisture content is stable.



Pralinés use lots of nuts, which means they have a high oil content and are therefore liable to turn your coatings’ couvertures white when you use them inside chocolates. This white effect is called “chocolate bloom”. To make it less likely to happen, store your finished coated or molded chocolates at 50-55°F (10-12°C).



1

Heat the milk and add the rehydrated gelatin.



2

Add a first portion of milk and gelatin to the PRALINÉ and start forming an emulsion. Add your liquid in three or four stages.



3

The mixture will quickly separate.



4

Vigorously stir or mix the water and oil together to make sure your emulsion is stable.



5

Mix using an immersion blender to form a perfect emulsion, taking care not to incorporate any air bubbles.



6

Keep mixing until the texture is smooth and glossy. This creamy mixture can be poured out...



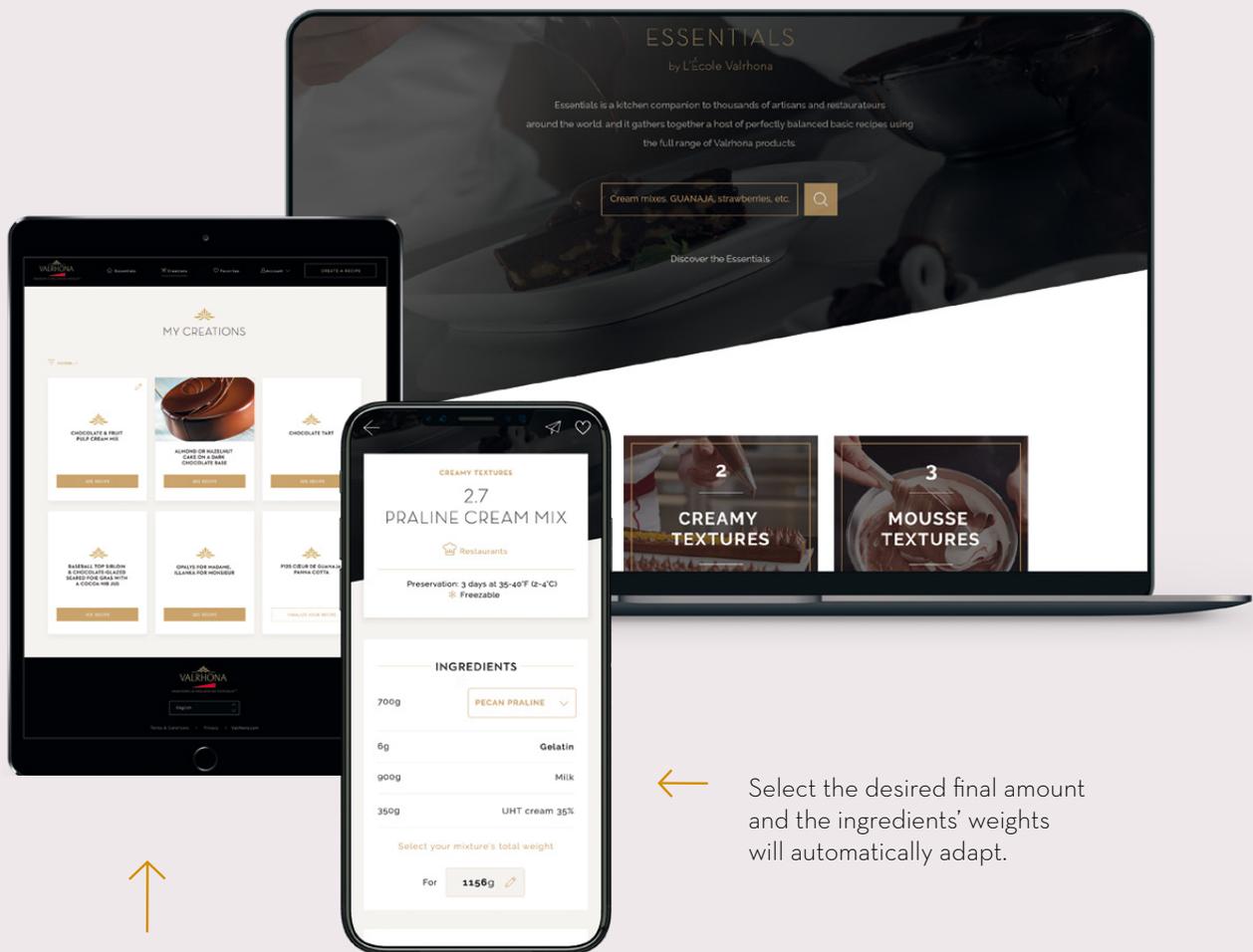
7

... Or piped out – Just make sure it sets first.



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VALRHONA - 26600 Tain l'Hermitage - FRANCE
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scvalrhona@valrhona.fr
Customer Services In France: +33 (0)4 75 09 26 38