

Vegan Hazelnut Coin

Pralines & Chocolates



Recipe for 1.5 kg

Recipe No.: CS15224

Coins with Hazelnuts

1000 g 35.27 oz **Vegan Choc Brun 44%**
500 g 17.64 oz **Caramelised Hazelnuts**

Pipe the tempered Vegan Choc Brun 44% into a round flat mould. Place on the Caramelised Hazelnuts. Refrigerate.

Basic recipe

Caramelised Hazelnuts

50 g 1.76 oz **water**
200 g 7.05 oz **granulated sugar**
600 g 21.16 oz **hazelnuts whole, roasted**
20 g 0.71 oz **Cacaobutter 100% G**

Bring the sugar and water to a boil, preheat the hazelnuts in the oven and add to the boiled sugar syrup. Stir until the sugar starts to crystallize, roast and caramelize until golden brown. Add the Cacaobutter and pour out on a marble slab. Separate immediately.

Felchlin products

Art. no	Products
CS11	Cacaobutter 100% G, Cacao butter Grated
DF69	Vegan Choc Brun 44%, Konditoreimasse braun Bio

