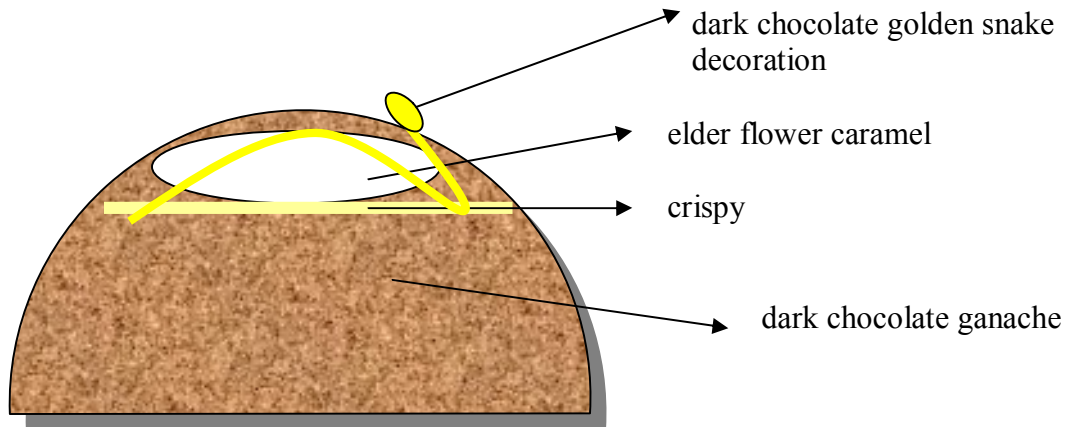


Moulded Praline

L'étreinte dangereuse

Poisonous Encircle



Elder Flower Caramel

| | |
|------|--------------------|
| 150g | granulated sugar |
| 75g | beurre extra sec |
| 150g | elder flower syrup |

Caramelize the sugar, add the butter and the elder flower syrup. Leave to cool to 30°C and fill the form $\frac{1}{4}$.

Crispy

| | |
|-----|-----------------------|
| 50g | Paillette Feuilletine |
| 60g | Prama almond praline |
| 5g | cocoa butter |
| 90g | Java milk chocolate |

Mix the paillette feuilletine with the liquid cocoa butter. Add almond praline (Prama) and melted milk chocolate and mix. Roll between two Silpdmats. Cut out and place on top of the caramel.

Dark Tanzanie Ganache

| | |
|------|---------------|
| 220g | cream 30% |
| 70g | glucose syrup |
| 200g | Tanzanie 75% |
| 50g | butter |

Bring to the boil cream and glucose syrup. Pour over the melted chocolate. Mix. Cool to 30°C and mix in butter. Put on the crispy layer. Enclose the praline with Tanzanie chocolate.