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**VALENCIAN
ALMOND PRALINÉ
& VANILLA
SNACK BAR**



MAKES 34

BARS OF 17CM

WHIPPED VANILLA BEAN ALMOND PRALINÉ

60% ALMOND PRALINÉ 2100g
JIVARA 40% 750g
NOROHY VANILLA 32g

Melt the JIVARA 40% Milk Chocolate at 115°F (45°C), then **mix** into the PRALINÉ.

Add the split and scraped vanilla.

Temper to 75°F (24°C).

Leave to **set** at 60°F (17°C).

Beat the PRALINÉ using the paddle attachment in a stand mixer.

VANILLA CARAMELIZED ALMOND SLIVERS

Almond slivers 220g
Sugar 135g
Water 75g
NOROHY VANILLA 4g

Cook the sugar, water and scraped vanilla at 220°F (105°C).

Toast the almonds in the oven at 320°F (160°C), then **add** to the syrup.

Mix, then **spread** out onto a tray and leave to **dry**.

FINISHING

CARAÍBE 66% Dark Chocolate 2000g

Coat a 40 × 40cm guitar sheet with some tempered CARAÍBE 66% Dark Chocolate.

Before the couverture sets, **place** two 1cm-tall ganache frames on top for a total height of 2cm.

Beat the whipped PRALINÉ, **pour** into the frame and **smooth out**.

Leave to **set**.

Cut into 16.5 × 2cm bars.

Temper the couverture and coat the bars.

Before it sets, **arrange** approx. 15g of vanilla almonds on each bar.

Set aside.

