

Chocolate praliné cupcakes



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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 15 cupcakes.

CUPCAKE BATTER

250g	Eggs
75g	Acacia honey
115g	Sugar
120g	Bread flour
25g	COCOA POWDER
75g	Almond flour
7g	Baking powder
120g	Heavy cream 36%
50g	Chocolate liqueur (optional)
105g	Butter
55g	ORIAIDO 60% chocolate

CHOCOLATE & ALMOND

AND HAZELNUT PRALINÉ FILLING

600g	50% ALMOND & HAZELNUT PRALINÉ
195g	ORIAIDO 60% chocolate

DECORATIONS

30g	MIXED CRUNCHY PEARLS
30g	Chopped hazelnuts

ASSEMBLY

When the **ALMOND AND HAZELNUT PRALINÉ** with **ORIAIDO 60%** chocolate has set, put it in a mixer and beat using the flat beater.

Stop as soon as the consistency is "pipable".

Put the praliné-chocolate mixture in a piping bag and make a nice swirl on each cupcake.

Garnish with **MIXED CRUNCHY PEARLS** and a few chopped hazelnuts.

Chef's tips

You can coat the base of the cupcake before piping out the beaten praliné.

You can switch **ORIAIDO 60%** chocolate for **CARAÏBE 66%** chocolate using exactly the same quantities.