



# Almond Caprice

*A chocolate bar by L'École Valrhona*

## SALTED 55% ALMOND PRALINÉ

665 g	Caramelized 50% almond praliné
65 g	Cocoa butter
165 g	ÉQUATORIALE LACTÉE 35%
1.3 g	Salt
896,3g	Total weight

Mix the praliné, the cocoa butter, the ÉQUATORIALE LACTÉE couverture and the salt, then melt everything at 115°F (45°C). Temper the mixture as you would a couverture chocolate at 80°F (26°C). Pour immediately.

## CHOPPED, SALTED AND CANDIED ALMONDS

85 g	Caster sugar
40 g	Water
0.7 g	Salt
170 g	Chopped almonds
1/2	Vanilla bean
295,7g	Total weight

Cook the sugar and water at 240°F (115°C). Add the roasted chopped almonds and the salt to the cooked sugar. Cook until the almonds have been completely candied and leave to cool on a tray. Blend and sift the almonds to sort them by size.

## ASSEMBLY AND FINISHING

Coat a sheet of dipping paper with tempered milk couverture, then immediately place a 6mm-tall 34 x 34cm frame onto the coating and add 120g of salted candied almonds. Pour the tempered praliné into the frame and cover with salted candied almonds. Leave to set at 60°F (17°C) and a 60% relative humidity level. Use a guitar cutter to slice the sheet into 30mm strips, then use a knife to cut these into into 11cm bars. Coat the bars with milk couverture using an air blower set to medium speed, and immediately apply some candied chopped almonds onto one side of the bar.