

PRALINES with **DISTILLATES**

ORANGE ROYAL OR TRIPLE SEC

200 g Milk coverage 35%
130 g Crema Piemonte Camel
80 g Honey
100 g Orange Royal Camel /
Triple Sec Alta Gamma Camel

RUM OR TRIPLE SEC

200 g Crema Premium Camel
25 g Pasta cacao scura Camel
150 g Rum / Triple Sec Alta Gamma Camel
80 g Invert sugar
50 g Dark cover

WILLIAM OR KIRSH ALTA GAMMA

200 g Milk coverage 35%
130 g Crema bianca Camel
130 g Crema Piemonte Camel
100 g William / Kish Alta Gamma Camel

PRALINE PROCEDURE

Orange Royal, Triple Sec and Rum:

*Lightly heat the honey with the distillate and mix well.
Heat the rest and mix well. Emulsify the honey with the distilled
and join the two masses. Fill at around 30 °C and leave cool
before closing.*

PRALINE PROCEDURE

Williams pear or Kirsh:

*Heat everything and mix well. Emulsify with the distillate slightly
heated.*