



SPEKULATIUS AND NOUGAT PRALINES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



30



easy

Tips

INGREDIENTS FOR 45 PRALINES

250 g	QimiQ Classic, unchilled
2 small pinch(es)	Cinnamon, ground
1	Orange(s), finely grated zest
300 g	Dark couverture 58% cocoa
300 g	Nougat
40 g	Honey

TO ROLL

80 g	Spekulatius spiced cookies, crumbled well
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METHOD

1. Melt all the ingredients together over steam.
2. Allow the mixture to cool until solid.
3. Portion the mixture using a teaspoon and roll into balls.
4. Roll the balls in the crumbled cookies and store chilled.