



SPEKULATIUS AND NOUGAT PRALINES



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 45 PRALINES

250 g	QimiQ Classic
5 g	Cinnamon, ground
2 g	Cloves, ground
12 g	Vanilla sugar
10 g	Orange zest
300 g	Dark couverture 58% cocoa
300 g	Nougat
40 g	Honey

TO ROLL

80 g Spekulatius spiced cookies, crumbled well

METHOD

1. Melt the ingredients together over a hot water bath and mix well.
2. Allow the mixture to cool. Pour onto a baking tray or into a square form 2 cm high.
3. Allow to chill for approx. 4 hours.
4. Cut the solid mixture into 2 x 2 cm squares. Form into balls and roll in the crumbled Spekulatius spiced cookies.
5. Store chilled.