



SPEKULATIUS AND NOUGAT PRALINES



QimiQ BENEFITS

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



30



easy

Tips

INGREDIENTS FOR 45 PRALINES

250 g QimiQ Classic, room temperature

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

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.