



# 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

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

### TO ROLL

<b>80 g</b>	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.