



LE BOURNE

5.1 Salted Caramel with Hazelnut Filling

Salted Exotic Caramel Sauce

<i>Ingredient</i>	<i>Gm</i>
Sugar	200
Trehalose	100
Water	40
Cream	52.5
Salt	2
Passion Fruit Puree	110
Mango Puree	45
Coconut Puree	75
Butter	70

Method:

Cook sugar, trehalose and water until it caramelized. Add in the cream once caramelization happened, following by butter. Pour in all the remaining ingredients and mix well.

Hazelnut Filling

<i>Ingredient</i>	<i>Gm</i>
Hazelnut Paste 50 %	150
Le Bourne Milk Chocolate	150
Cream	200
Butter	20
Trimoline	20

Method:

Mix the dairy cream and trimoline in a cooking pot, bring it to the boiling point. Pour the hot cream mixture over the milk chocolate and hazelnut paste. Let it sit for 60 second to allow the chocolate to melt. Gently stir the chocolate and use hand blender blend it until it emulsified.

6.1 Creamless Praline

Orange Filling

<i>Ingredient</i>	<i>Gm</i>
Milk Chocolate	260
Palm Oil	60
White Sesame Oil	70
Orange Flavor	2
Caramel Nut	10
<i>Total</i>	<i>402</i>

Method:

Melt the milk chocolate until 42°C. Gradually add in the remaining ingredients into the melted chocolate until mix well. Pipe into chocolate mold as filling, allow it stabilize overnight.