

HAITOGLOU BROS S.A.

PACKAGED FOODS



GANACH OF PRALINE SPREAD (HARD)

INGREDIENTS

- 500 gr of single cream
- 300gr of chopped couverture
- 75gr of butter
- 450gr of praline spread Hai ProfessionArt

PREPARATION

We heat up the cream at 60 degrees and add the chopped couverture. Stir until it is melted and add the praline spread and the butter, while stirring until unified. Take the mixture off the stove and allow to cool down. Using the piping bag you can fill wafers, cookies, and any pastry you desire.